

# 2018 Domaine Danielle Laurent Pinot Noir

Yamhill-Carlton AVA



## Winemakers Notes

Holding a very intense red color, this wine's first impression of vanilla and mocha is followed by the flavor of rich strawberry jam. The earthy undertone, typical to Domaine Danielle Laurent, with mushrooms and forest floor are present and mix elegantly with the fruit. Expressive, with a big, opulent mouth feel, that is both long and rich, this wine captures the essence of brilliance and vivacity.

## Technical Notes

Harvest: 9/21 - 10/1/2018  
Brix at Harvest: 23°  
pH: 3.8  
Alcohol: 13.9%  
Residual Sugar: 0.35 g/L  
Aging: 11 Months  
Production: 750 Cases

Barrels: 100% French Oak  
New Oak: 23%  
Skin Contact: 10 days  
Grapes: 100% Pinot Noir  
Vineyard: Domaine Danielle Laurent  
AVA: Yamhill- Carlton AVA

## The Vintage

The past four vintages in the Willamette Valley have been the hottest on record, with higher sugar levels in the berries adding powerful fruit flavors to the resulting wines. 2018 began with a mild winter that trailed into a wet and cooler than normal spring. The cool and damp spring meant bud break was going to be slightly tardy, happening in late April rather than early April. As summer temperatures began to rise bloom and veraison happened quickly, speeding the growth of the vines considerably. Consistent above average heat throughout the summer, paired with dryer than normal conditions meant long growing days for the vines. Summer evening temperatures dipped in the mid 50s to allow vines much needed to rest and concentrate energy into developing fruit. After a long, hot summer, autumn provided a much needed cool down. Prolonged cool dry days throughout September meant longer hang time and controlled harvests dates. All signs point to another spectacular Willamette Valley harvest. Wines will be full-bodied, lush, juicy, and packed with fruit flavors that fill the glass. These will be wines that are full of life while they are young and will develop into stunning wines to age in the cellar.

## The Soléna Story

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage in 2000. In May 2002, they launched Soléna by bottling their first vintage of Domaine Danielle Laurent Pinot Noir and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the French and Spanish words soleil and luna, celebrating the sun and the moon, and the name that Laurent and Danielle gave to their daughter.

Soléna Estate began as a way to explore winemaking with other varietals grown in neighboring appellations while the family's young Domaine Danielle Laurent vineyard in the Yamhill-Carlton AVA matured. In May 2007, Danielle and Laurent added the spectacular Hyland Vineyard in the McMinnville AVA to their estate vineyard holdings. Today Laurent and Danielle are producing world-class Pinot Noir and Chardonnay from their estate vineyards.

**Soléna**  
Celebrate Friends, Family and Life!

17096 NE Woodland Loop Road, Yamhill, OR 97148  
Info@solenaestate.com | @SolenaEstate | www.SolenaEstate.com