

2018 Pinot Noir

Guadalupe Vineyard, Dundee Hills AVA



Winemaker's Notes

The 2018 Guadalupe Pinot Noir exhibits a beautiful ruby color that fills the glass. Aromas bound from the glass showcasing the beauty and elegance of the vineyard. Violets, rose petals, and Bing cherries are the primary aromas, while fruit notes carry the well rounded palate of this wine. Tart cherry, grapefruit and citrus provide keep this wine lively and energetic.

Technical Notes

Harvest date:	9/25/2018	AVA:	Dundee Hills
Brix:	24°	Blend:	100% Pinot Noir
pH:	3.63	Aging:	11 Months
Alcohol:	13.9%	New Oak:	40%
RS:	0.26g/L	Skin contact:	10 days

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 May 2002, they launched Soléna by releasing their first bottling and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the Spanish and French words Solana and Soleil, 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
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