

# 2015 Pinot Noir

*Guadalupe Vineyard, Dundee Hills*

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## Winemaker's Notes

Delicate and elegant is how we describe the wines from Guadalupe vineyard. The nose begins with a delicate floral raspberry and cranberry cola aromas. On the palate, it is vibrant and ample with Earl Grey tea components, black currant, and fresh berry compote. It's bright acidity and a good tannic frame make it a wine that can be enjoyed now or in the next ten years.

## Technical Notes

Harvest: 09/7/2015  
Brix at Harvest: 22-23°  
pH: 3.62  
Alcohol: 13.6%  
Residual Sugar: 0 g/L  
Aging: 14 Months  
Barrels: 100% French Oak  
New Oak: 40%

Grapes: 100% Pinot Noir  
Vineyard: Guadalupe Vineyard  
AVA: Dundee Hills AVA  
Year Planted: 2006  
Unfiltered  
Fined with traditional egg whites

## The Vintage

In a similar fashion to the 2014 vintage, the Willamette Valley experienced another extraordinary, nearly ideal growing season. 2015 was a dry season, though never critically hot. This led to perfect ripeness and beautifully balanced fruit. High yields with exceptional quality allowed for another harmonious vintage, albeit almost a month earlier than the previous year.

Higher than normal temperatures in spring allowed for early bloom, flower and fruit-set in exceptional conditions. The last rains were waved away on the 2nd of June and the Willamette Valley enjoyed a warm and dry growing season with temperatures never threatening over-ripeness. The harvest began in the last week of August, almost a full month earlier than normal. Grape clusters were larger than usual as a result of a very giving vintage, allowing for larger yields at high levels of quality. A twin to 2014, although a year apart, the 2015 vintage provided pristinely clean fruit with minimal ill-effects due to disease, pests and birds. With the wines showing extraordinary balance between fruit, sugar and acidity, the harmony of the 2015 vintage sets the stage for some stellar Oregon wines

## 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!*

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