



Soléna

2012 PINOT NOIR

Domaine Danielle Laurent

VINEYARDS

Harvest Date

October 10, 2012

Yield Brix

2.0 tons/acre 23.4°

THE WINE

Varietal

100% Pinot Noir

AVA

Yamhill -Carlton AVA

Alcohol pH

13.6% 3.6

Production

925 cases

Release Date

May 2014

Winemaker

Laurent Montalieu

TASTING NOTES

The aromatics are giving and voluptuous with notes of black cherry, leather, mint, bramble and hints of red cedar. On the mouth it has a certain refined elegance with soft tannins, violets, earth and cassis. Enjoy now or cellar through 2020.

ACCOLADES

91 Points: Wine Spectator, January 2015

“Sleek, focused and generous, with blackberry, mint and floral flavors, playing against crinkly tannins before gaining momentum on the refined finish, where this picks up an earthy note. Best from 2016 through 2020. 1,000 cases made.” –H.S.

THE VINTAGE

Following two vintages with some of the coolest temperatures on record, 2012 presented warm, consistent weather. A normal bud break launched us into a spring that was classic for Oregon; periods of warm sunny weather followed by cooler rainy weather, with first bloom around the third week of June. A long bloom gave us uneven berry development, known as hens and chicks. There was no recordable rainfall in July, August, and September. This warm and dry weather, coupled with the difference in berry size, increased the berry skin to juice ratio leading to rich, fruity and concentrated wines. Our first grapes were harvested on the 27th of September and the last on October 24th. 2012 was a storybook vintage.

THE VINEYARD

In May 2000, Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate as their wedding gift to each other and registered with premium nurseries for Pinot Noir vines as wedding gifts. The vineyard has been farmed biodynamically since the second leaf. As the vines get older the wines seem to become more complex and inviting. Now 20-acres, the estate vineyard is located in the Yamhill-Carlton District, adjacent to Shea Vineyard. Willakenzie, the predominant soil type, is best known for its excellent drainage. The clones planted on our estate include Pommard, and Dijon clones 115, 667, 777, and 828. The Burgundian clones produce an intricate array of flavors from which we create our estate blend. The blocks were closely monitored as harvest approached, and the picking date was chosen based on the flavors and harvested by hand.

VINIFICATION

The grapes were hand-harvested and hand-sorted. Our EuroPress Destemmer gently removed the berries from their stems with a fingerlike mechanism causing minimal fracturing at the stem base. Cold maceration preceded the fermentation for a total of 12 days of skin contact. The fruit was then gravity-fed directly into tank. Rather than traditional daily punch downs, the rotary barrels rotate on special wheels, carefully and gently extracting color and tannins. 100% malolactic fermentation occurred for a 6 month period. Using barrels from a variety of coopers, the wine was aged for 10 months in French oak (30% new). The wine was bottled unfiltered and unfined.