



Soléna

2012 PINOT NOIR

Grande Cuvée

VINEYARDS

Harvest Date

First week of October 2012

Yield Brix

2.2 tons/acre 23.8°

THE WINE

Varietal

100% Pinot Noir

AVA

Willamette Valley

Alcohol pH

13.7% 3.6

Production

6200 cases

Release Date

December 2013

Winemaker

Laurent Montalieu

TASTING NOTES

Deep bright red color. Strawberry raspberry jam - a powerful fruity nose with a hint of violet. The brightness show up front the vivacity of the fruit with layers of black and red cherry. The structure is round with just enough tannin characteristic to age very well on a light creamy coffee roast finish.

THE VINTAGE

Following two vintages with some of the coolest temperatures on record, 2012 presented warm, consistent weather. A normal budbreak 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

By combining grapes from a variety of appellations we created a wine with complex layers. We selected premium vineyard sites throughout the Willamette Valley, including Angela (Yamhill-Carlton), Thistle (Dundee Hills), Zena Crown (Eola-Amity Hills), Kalita (Yamhill-Carlton), and Monk's Gate (Yamhill-Carlton). All of the vineyard sites embrace viticultural practices that reduce or eliminate the use of pesticides which can have a negative impact on the soil's health. The vineyard sites were closely monitored to ensure the maximum quality of fruit. Harvest decisions were made based on fruit flavors and sugars.

VINIFICATION

All grapes from the individual vineyard sites were hand-sorted and destemmed prior to fermentation. Grapes from each vineyard were fermented individually in small lots. Cold maceration preceded fermentation to maximize color and flavor. The majority of the fruit was fermented in 2½ ton open top stainless steel fermentors. These grapes were punched down daily by hand for a total of 21 days of skin contact. After primary fermentation the juice was gravity-fed directly to barrels. 100% malolactic fermentation occurred over a 5 month period. Aging took place for 10 months in French oak (20% new) barrels from a variety of coopers. The wine was bottled unfiltered and unfined.