



Soléna

2013 PINOT NOIR

Grande Cuvée

VINEYARDS

Harvest Date

September 15- October 10, 2013

Yield	Brix
2.5 tons/acre	23.7°

THE WINE

Varietal

100% Pinot Noir

AVA

Willamette Valley

Alcohol	pH
13.5%	3.6

Production

4,000 cases

Release Date

February 2015

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

The Willamette Valley 2013 vintage started with a growing season two weeks ahead of an average year and bloom under perfect weather conditions. We planned for an early dry year, thus deciding to cultivate vineyards rows to avoid competition with grass and not pulling leaves to avoid sunburn. Crops came in higher than average therefore we made the decision not to drop fruit anticipating good summer conditions would allow the fruit to achieve perfect maturity. Véraison came under high temperatures rewarding us on our early farming decisions. Ripeness came early to some sites with perfectly balanced fruit allowing us to start picking on September 13th. We continued picking sites up until heavy rain forced us to halt picking for a few days. After the storm we decided to let the remaining fruit hang until late October.

Another rewarding decision as this late fruit showed extraordinary complexity, ripeness and structure with incredible acidity. Unlike any other, 2013 gave us the ability, within the same vintage, to create fruit forward wines as well as tremendously complex ideally structured for cellar aging reserve wines.

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.