

# 2018 La Colina Vineyard Pinot Noir

- Limited release, single vineyard wine from Oregon, USA
- Concentration and complexity from mature vines
- LIVE-certified sustainable vineyard



## A NOTE FROM THE WINEMAKERS

La Colina plays the confident diva here with a wine full of power and passion.

## VINEYARD

La Colina Vineyard was planted in 1999 on rolling hills between expanses of forest in the Dundee Hills AVA sub region in the north of Willamette Valley AVA. It is protected from Pacific Ocean winds by the Coastal Range and Chehalem Mountains, and from extreme continental weather by the Cascade Range.

The vineyard planted on the region's famed Jory soils - deep, free draining and rich red soils of ancient volcanic basalt, receives slightly less sun exposure than its sister vineyard La Sierra due to its south-easterly aspect, creating wines with more earthy, savoury and dark spice. These sunny afternoons benefit from cooling sea breezes through the Ven Duzer Corridor in summer.

## SEASON

It was another in a string of good vintages in Dundee Hills. Spring and summer were warm and very dry. A welcome rain event at the end of summer revived vines and spirits and the cool autumn that followed was an ideal end to the season, allowing steady, slow final ripening. An unusually high amount of sunshine helped build color and complexity and keep vine diseases at bay. Our Pinot harvest was conducted in perfect cool, dry conditions in mid-late September.

## WINEMAKING

The fruit was handpicked, chilled and destemmed then sorted. The must was fermented in small open fermenters and plunged by hand. We chose not to include any whole bunches so that the wine would be a pure reflection of La Colina fruit. The new wine was gravity-fed to barrels in the underground cellar, where it matured for 11 months in a mix of old and new barrels from a selection of Burgundian coopers.

## TASTING NOTE

A brooding wine with dark berries and sour cherry brightened by floral perfume and a spark of cranberry. There is spicy complexity, with notes of licorice and dried herbs wrapped in silky tannin.

## CERTIFICATION

La Colina is a LIVE-certified vineyard. LIVE wines are independently certified to meet strict international standards for environmentally and socially responsible winegrowing and winemaking in the Pacific Northwest.

## La Colina Vineyard:

### SOIL

Rich red Jory soils of decomposed volcanic basalt

### ELEVATION

600ft

### VINE AGE

Planted in 1999

### CLONES

Pommard, Wädensvil

## La Colina Wine:

### TECHNICAL

12.9% Alc/Vol  
pH: 3.57  
TA: 5.2 g/L  
RS: <1 g/L  
Vegan

### CELLAR POTENTIAL

2033

### STYLE

Rich & Earthy  
Textured & Savoury

### FOOD MATCH

Roast turkey, crispy duck breast, rack of lamb, truffle and mushroom tagliatelle.

### SERVICE TEMPERATURE

55-64 oF

