

2018 La Sierra Vineyard Pinot Noir

- Limited release, single vineyard wine from Oregon, USA
- Delicate and pretty, refined and elegant
- LIVE-certified sustainable vineyard



A NOTE FROM THE WINEMAKERS

Haunting, ethereal, velvety, sexy. Wow.

VINEYARD

La Sierra Vineyard was planted in 2006 as a sister vineyard to La Colina and is planted on gentle south facing slopes with maximum sun exposure in the Dundee Hills AVA sub region in the north of the larger Willamette Valley AVA.

The vineyard is protected from extreme Pacific Ocean weather by the Coastal Range and Chehalem Mountains, and severe continental weather by the Cascade Range.

The cool nights in the vineyard ensure natural acid retention, creating a balanced wine that's poised and elegant. The vineyard has free draining red Jory soils of decomposed basalt which produce fruit with signature bright cherry flavors and earthy complexity.

SEASON

It was another in a string of good vintages in Willamette. 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 Sierra 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

Delicate and finely balanced, with aromas of rose petal and violet over red cherry and rhubarb. On the palate, bright red fruits are enveloped in soft, velvety tannin with refined oak and a long finish.

CERTIFICATION

La Sierra 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 Sierra Vineyard

SOIL

Rich red Jory soils of ancient volcanic basalt.

ELEVATION

600ft

VINE AGE

Planted in 2006

CLONES

Pommard, Wädensvil

La Sierra Wine:

TECHNICAL

13.1% Alc/Vol
pH: 3.55
TA: 5.3 g/L
RS: <1 g/L
Vegan

CELLAR POTENTIAL

2033

STYLE

Perfumed & elegant
Delicate & Lifted

FOOD MATCH

Roasted quail or chicken,
pan fried Atlantic
salmon, roast vegetables
or mushrooms, Brie
cheese.

SERVICE TEMPERATURE

55-64 oF

