

# LADY HILL PINOT NOIR 2017



**Description:** Ample rains and winter snowpack set the stage for a relatively cool, wet spring, pushing back bud break to its norm of mid-April. Hot and cold spells in May and early June slowed flowering just enough to produce a higher than average number of clusters. Those of us that chose to thin for quality, saw a concentration of flavors, a fruitfulness and added complexity to this wine. Harvested at optimal sugar and pH levels the first week of October, the resulting must was inoculated with a combination of yeast strains to enhance varietal typicity and showcase the elegance of old vines. Pressed into a combination of once filled and neutral French oak barrels and puncheons after 12 months, the wine was aged sur lie as an added contribution to the textured mouthfeel and aromatic profile.

**Flavor Profile:** Despite over 40 years of age on these vines, the wine continues to exhibit hues of bright red and vibrant fuchsia. A hot 2016 and a cool wet start to 2017 invigorated the vines, pushing them to hang heavy and produce above average berry size. This combination of factors led to lighter color with a fruitfulness not seen since 2012. A weighted core of brambled raspberries and currants is the focus of this vintage, combined with the grace and elegance that epitomizes the combination of Wadenswil and Pommard clone Pinot Noir. Chalky tannins focus the finish on a juicy lingering acidity built for cuisine.

**Pairing:** Pair with spiced pork loin and collection of your favorite friends.

**Varietal:** 100% Pinot Noir

**AVA:** Willamette Valley

**Alcohol:** 13.3%

**Aging Potential:** Enjoy now through 2025

**Serving Temperature:** 13°C/55°F