

PINOT ENVY

2017

WILLAMETTE VALLEY PINOT NOIR

FREUD SAID THAT SOMETIMES A CIGAR IS JUST A CIGAR.

This wine is not just a wine. Pinot Envy is carefully crafted from the finest fruit in Oregon's Willamette Valley.

TASTING NOTES

Leading with a brooding dark ruby red color, 2017 Pinot Envy is a complex wine that has remarkable aromas of cigar box, ripe black cherries, graphite, clove and raspberry. There are dark fruit flavors like blackberry and black cherry that are followed by subtle notes of black tea, graham cracker, toast and earth. This is round and silky on the palate with a mouth-coating, full texture. Enjoy now and through at least 2030.

WINEMAKING PROCESS

These 100% Pinot Noir grapes are meticulously hand-sorted before being de-stemmed. A cold soak for 48 hours before stainless steel fermentation with daily punch downs and pump overs is followed by malolactic fermentation. These distinct vineyard lots are barrel-aged for 10 months in French oak barrels before we make the final blend.

VINTAGE NOTES

2017 was a classic Oregon vintage, with bud break in late March, followed by bloom in mid to late June, and véraison in early to mid-August, roughly two weeks later than 2016. Fruit set was heavy, requiring judicious crop-thinning to promote grape quality. After early picking for sparkling wine and rosé, harvest on the estate began in earnest in late September and finished mid-October. The later season combined with cool harvest weather, interrupted periodically by showers, slowed ripening, allowing for enhanced flavor development and acid retention while keeping potential alcohol levels in check.

AVA - Willamette Valley

ALCOHOL - 13.5%

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