

MAHONIA

VINEYARD



Pinot Noir

WILLAMETTE VALLEY OREGON

2012

THE MAHONIA CLONAL SERIES PROJECT

The Mahonia Clonal Series is an exciting opportunity to experience how each of the various forms or 'clones' that we grow in the vineyard contribute to the elegant aromatics and concentrated fruit flavors of classic Pinot noir, such as cherry, cranberry, plum and raspberry, to name a few. In many ways, the Clonal Series represents a horizontal deconstruction of our classic Willamette Valley Pinot noir. One or more clones will be celebrated each vintage, beginning with Dijon Clone 115 from our 2011 crop.

STORAGE

Store horizontally in a dark, temperature-controlled area: between 40° and 65° is best. Ideal serving temperature is chilled, around 40°.

TASTING NOTES

The Dijon Clone 114 premieres in your glass with at first what may seem a saturating concentration of strawberry and rhubarb with fringing notes of violet. This concentration gracefully translates in to beautiful elegant flavors of violets, soft wild berries, watermelon seeds, black cherry and spice.

DIJON CLONE 114

Small and compact cluster with very dark purple hue. Lower yielding, vigor and vegetative growth can vary greatly from year to year, early ripening. Rich aromas and good structure with classic Pinot noir flavors of black cherry, dark plum and spice.

2012 RESERVE 114

TECHNICAL DATA

Grape Type: Pinot noir

Clones: Dijon 114

Soil Type: Jory / Nekia

Appellation: Willamette Valley

Harvest Date: September 2012

Harvest Statistics:

Brix: 22°

PH: 3.67

T.A.: 5.7 g/L

Alcohol: 13.9%

Bottling Date: March 2014

Cases Bottled: 50

Release Date: August 2014

Winemaker: Chris Berg

Label Design: Jessica Hische



CARBON
REDUCTION
CHALLENGE

ABOUT THE PACKAGING

This highly collectible bottling was limited to just 50 cases, packaged by hand with hand numbered labels designed by acclaimed San Francisco-based letterer, illustrator, and typographer Jessica Hische.