

MAHONIA VINEYARD



ALC. 13.0% BY VOL.

Pinot Noir
2012

WILLAMETTE VALLEY OREGON

2012 PINOT NOIR TECHNICAL DATA

Grape Type: Pinot noir

Clones: Pommard &
Dijon 113, 114 & 115

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: 375

Release Date: April 2014

Winemaker: Chris Berg

2012 VINTAGE NOTES

Compared to 2011, one of the coolest vintages on record, 2012 delivered perhaps the most balanced vintage we've seen in years. Qualitatively and quantitatively, Mahonia Vineyard produced scores of beautifully tight, medium-sized clusters at an optimal yield of just over 2.5 tons per/ac (our target zone) with average brix readings of 21.5 – 23.5 on the Pinot noir, and without a hint of botrytis rot. In other words, the fruit and resulting harvest, were just about perfect. And to top it all off, as we looked to the sky in preparation for harvest, not a single bird was to be seen! Expect complex, nuanced, harmoniously balanced wines that will be equally suitable for both aging and early consumption.

STORAGE

Store horizontally in a dark, temperature-controlled area: between 40° and 65° is best. Ideal serving temperature is 50° - 55°.

TASTING NOTES

Herbal and black tea aromas walk hand-in-hand with notes of dark cherry and plum. The soft, dusty tannins lend elegance to a vintage where robustness and power are more the norm. Intense flavors of raspberry and the essence of black tea dance on the palate towards a long and clean finish.

WINEMAKER'S NOTES

The 2012 Pinot noir was harvested by clone. Following crush (approx. 25% whole cluster) the grapes were fermented with native yeasts in open top containers, aged for 18 months in French oak barrels and bottled without fining or filtering.

PAIRING SUGGESTIONS

This classic Pinot noir would pair well with salmon, wild game, and Gouda, Brie or medium Cheddar cheeses. Also try it with figs, berries, cherries, and chocolate for a light dessert.



CARBON
REDUCTION
CHALLENGE