

2016 OLSON ESTATE VINEYARD PINOT NOIR

Production: 400 cases

Bottled: August 21, 2018

Jacques Tardy, Winemaker

The Vintage

The 2016 growing season started with an early bud break in late March, early April, following a very wet winter the result of a “Godzilla el Nino” with 50% more precipitation than average, with flooded parking lots downtown Portland in December... April was very warm from beginning through the third week, with 8 days above 80F some reaching the upper 80’s (the 90’s in Southern Washington).

May fluctuated from cool to warm, while passing hail storms shredded many leaves with minimal cluster damage, finishing the month with temps above 100F (102) for a couple of days during bloom end of May. That excess heat prevented full pollination of a lot of berries, the afternoon side to the clusters (West facing) showed a lot more shot (small) berries than the East facing, resulting in lighter and looser clusters at harvest.

June to mid-July were cool, the second part of July, August and September brought many days in the low 90’s with average precipitations.

By the end of August many trucks with grapes could be seen heading to the wineries, mostly younger vineyard and sparkling wine grapes, and the 2016 crush was off and running. Our first grapes, a Pinot Noir came in on September 7th. Our last grapes, also a Pinot Noir arrived on the 24th.

The Vineyard

Olson Vineyard is Torii Mor's Estate vineyard, located in the Red Hills of Dundee in Yamhill County, in the Dundee Hills appellation, and was planted in 1972. The Jory soil, South-Southeast slope, along with the 825 foot average elevation, aid in this site's ability to ripen beautifully balanced Pinot Noir. The vineyard is planted with the Pinot noir clones of Pommard, Upright, Wadenswil, Dijon 667 (grafted on Chardonnay in 2000), and the Coury selection. Olson Vineyard is LIVE certified.

The Cellar

Harvested on September 20, the fruit was handpicked, sorted, destemmed, and then fermented without whole clusters, in small 1.5 ton bins and wood tank for 13 to 17 days before pressing. This blend is 4.29% Coury selection, 35.70% Dijon 667, 14.73% Pommard/upright/Wadensvil from the East Block David Lett cuttings and 28.64% of Pommard, 8.65% 777 and 7.99% 114. The wine aged for 18 months in French oak barrels, 10.36% new, 4.78% one year old, 4.78% two years old and the rest neutral. . The barrels were racked in April, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling.

The Wine

The 2016 Olson Vineyard aroma is rich, sweet and complex, starting with floral notes of violets followed by a complex of very ripe blueberry, red and dark cherry-berry highlights over a light earthy background.

The flavors are sweet, juicy and very forward with rich and concentrated dark berry notes, chocolate and rich complexity. The bright acidity carries the fruity flavors into the long finish. The texture is round, soft, elegant, vibrant and juicy. The finish is very long, bright, a mix of spicy, dark fruits and earth complexity.

This wine can be enjoyed now. Tasted August 9, 2018

Wine Data

pH 3.63

Total acidity (T.A.) 0.5625gr/100ml

Residual sugar (R.S.) < 0.2gr/100ml

Alcohol 13.55%