

# PINOT ENVY

2016

WILLAMETTE VALLEY

PINOT NOIR

**FREUD ONCE 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

The deep garnet hue of Pinot Envy gives way to aromas of black cherry, plum, and licorice. Supple, balanced tannins accompany dark fruit flavors of blackberry and black cherry. Structured acidity imbues this wine with a long finish, highlighted by subtle clove elements.

## 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 vineyards lots are barrel-aged for 18 months in French oak barrels before we make the final blend.

## VINTAGE NOTES

The 2016 Oregon Vintage turned out to be another in a string of remarkable years that has blessed the state with ideal growing conditions. The vintage started out early in Western Oregon with average bud break occurring in mid to late March. Unusually warm temperatures in April and May accelerated an "early season effect", which caused vineyards to go into bloom by the 3rd week of June. The weather cooled substantially through August. The 2016 harvest began in early September and continued unabated until the end of the month, just in time to avoid the onset of rain in October.

**AVA** - Willamette Valley

**ALCOHOL** - 13.5%

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