

# NORTHWEST RIDGE



## 2017 Willamette Valley Pinot Noir

### THE VINTAGE

2017 was a return to normal for the Willamette Valley after three consecutive warm vintages. The fundamental characteristics of the Willamette Valley's climate is cool and moderate; ripening each cluster on the edge of the on-set of fall. This type of growing season allows for complexities in flavor and for tannins to develop while retaining the backbone of the wines' acid.

The season started with a cool and wet March, April and May, which pushed bloom back to late June, setting the stage for a later harvest. Warm and dry conditions prevailed through the summer months creating the ideal situation for steady vine growth and fruit ripening. The vines set a higher than average crop. These crop levels were managed to bring the best out of the fruit.

As with all classic Oregon vintages, it came down to September and October. September heat waves can shrivel fruit, which forces an early harvest and brings the wines out of balance. 2017 did not disappoint. Two early September rain events refreshed the soils, giving the vines a boost to extend the growing season and build complexity. The first fruit harvested was in the third week of September. Calm and cool weather allowed for an easy pace of harvest through October. Pure, delicate and vibrant wines with intriguing structure were the result.

### VINIFICATION:

All grapes were hand-harvested and hand-sorted to ensure the highest quality fruit. The fruit underwent a two-day soak prior to fermentation for a total of 19 days of skin contact. 100% malolactic fermentation occurred over a five month period. The wine was aged for eight months in French oak barrels from a variety of coopers.

### THE DATA

Harvest Date: 9/27/2017  
pH: 3.28  
TA: 6.7  
Alc: 13.90  
Clones: 777, 115, 667, Pommard  
Case Production: 504

### THE NOTES

Fresh cherries, mushroom, bramble, marionberries, rustic tannins & freshening acidity.

Pair with wild mushroom and burrata bruschetta, red kuri squash soup, or fennel-garlic pork roast.