

UNCONDITIONAL

BY BATTLE CREEK CELLARS



2017 PINOT NOIR OREGON

Aromatics of red plum and autumn leaves are accented by subtle notes of lavender and boysenberry. The entry is lively and bright, showcasing the natural acidity of the Battle Creek Vineyard, complemented by concentrated fruit. The mid-palate offers flavors of Bing cherry, and ripe raspberry, finishing with soft, well integrated tannins with a hint of pomegranate.

VINEYARDS

Waldo Hills Vineyard (30%), Sunshine Mountain Vineyard (30%), Battle Creek Vineyard (25%), Yamhill Valley Vineyards (10%), Yambela Vineyard (5%)

The bloom of 2017 came in later than the previous two vintages. A warm early September accelerated fruit development but was slowed by a cool down mid-month, which allowed for a slow and steady harvest. The 2017 harvest boasted slightly higher than average sugar and acid levels with many touting beautiful flavors and well balanced, excellent quality fruit. The yield itself was bountiful with record high cluster weights, while the fruit that came into the cellar was especially juicy with rich, robust flavors.

WINEMAKING

100% Pinot Noir

Aged 8 months in 10% new oak;
95% French, 5% American

PH: 3.46 TA: 5.77 g/L
Alcohol: 14.5%

90 POINTS—*JamesSuckling.com*

DISTINCTIVELY OREGON.