





## **TECHNICAL DATA**

VARIETIES 100% Pinot Noir AVA Willamette Valley

TA 6.0 g/L

RESIDUAL SUGAR 0.1g/L

**ALCOHOL** 13.8%

pH 3.51

ELEVAGE 96% French oak (7.8% new), 4%

American oak

CLONES Wadenswil, Pommard, Dijon 115,

114, and 113

VINEYARDS Chalice Estate, Winter's Hill and

Menefee Vineyards

**SOIL TYPES** Bellpine and Jory

HARVESTED October 2018

**BOTTLED** September 2019

**CELLARING** 2-7 years

**RELEASED** August 2019

**CASES** 4494

WINEMAKER Aaron Lieberman PROPRIETOR Pamela Frye

**SRP:** \$23.99

## 2018 WILLAMETTE VALLEY PINOT NOIR

Willamette Valley

At Iris Vineyards we look to showcase the potential of Pinot Noir when planted in the proper place and in the hands of our dedicated growers and cellar staff

## WINEMAKER NOTES

Each vineyard parcel was harvested separately, at peak maturity and brought into the cellar cold. A blend of Pinot Noir from Chalice Estate Vineyard, Winter's Hill Vineyard (11%) and Menefee Vineyard (8%), this wine showcases the quality and diversity of Willamette Valley Pinot Noir. This is a versatile wine, which will pair well with a variety of foods. The fruit was gently destemmed, into stainless steel tanks and to 1.25 ton open top fermenters, to ferment as individual vineyard parcels. Once fermentation was complete, the tanks and fermenters were pressed separately and then barrel aged. After aging through July the lots were blended together to build complexity.

## VINTAGE DESCRIPTION

The 2018 vintage saw a return to the trend of warmer than average growing conditions following a slightly cooler than average 2017. Budbreak was on April 25th which is close to historical average for our vineyard. Bloom occurred with favorable weather on about June 20th. From there on the season was one of the warmest and driest on record but with few heat spikes. We were also handed a cool, dry fall which allowed for extra hang time and a relatively stress-free harvest. The Chalice Vineyard site benefits from having large diurnal shifts, keeping temperatures low at night to slow maturation and enhance flavor development.