



2018 ARETÉ PINOT NOIR

Willamette Valley

World-class, award winning wines from grapes grown at our Chalice Vineyard. The cool climate in the foothills of the Oregon Coast Range allows the grapes to mature slowly while maintaining the proper acid balance that is essential for producing the finest Pinot Noir

TECHNICAL DATA

VARIETIES 100% Pinot Noir

AVA Willamette Valley

TA 5.9g/L

RESIDUAL SUGAR 0.2g/L

ALCOHOL 14.5%

pH 3.50

BRIX AT HARVEST 24.3°

ELEVAGE 100% French oak, 50% New

CLONES Wadenswil, Pommard, Dijon 115

VINEYARDS Chalice Estate Vineyards

SOIL TYPES Bellpine and Jory

HARVESTED October 2018

BOTTLED September 2019

CELLARING 2-9 years

RELEASED August 20

CASES 185 six packs

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$39.99

WINEMAKER NOTES

All of the grapes for Areté labeled wines come from our Estate Vineyard and are selected from specific blocks which we take additional care in to maximize quality. Half of the wine in this blend of Pinot noir clones was fermented in two new 500 liter puncheons with one head removed. The small size of the fermenter keeps temperatures lower, conserving more volatile aromatics, and the early exposure to new oak helps to fix color in the wine as well as rounding out the palate. The puncheon fermented wines were then aged in new French oak barrels from Seguin Moreau Cooperage purchased specifically with this wine in mind. Very tight grained oak, and toasted over a relatively cool fire for a longer time to achieve a deep but light toast. These new barrels impart structure to the wine and very little new oak flavor. The other two barrels in this blend were selected from the best blocks of our vineyard to compose a harmonious, age worthy and complex blend.

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.