



2013 Nils Pinot Noir

Philosophy

The Nils bottling was created out of an interest to capture a specific expression from our estate. The highest pitched East-facing slope produces the most powerful fruit on the property, leading to a more masculine expression of Pinot Noir from our site. This slope provides the dark fruit and earthy base notes of the Nils bottling. With the Nils we seek power and elegance, through balance and complexity.

Vintage Notes

We had an early bud-break and consistent warm temperatures throughout the summer of 2013. In late September, however, Mother Nature threw us a curveball in the form of a six-inch torrential downpour over four unforgettable days – commonly referred to in the Oregon wine industry as the great ‘monsoon’. Despite the challenge of this unseasonable weather event the fruit held up remarkably well. In hindsight, the monsoon also had its advantages because it represented a welcomed shift in weather patterns. The daytime temperatures dropped significantly after the rains, slowing down the ripening process. This was a much-needed change after having experienced a very warm summer with accelerated ripening. The cooling provided us with another three to four weeks of “hang-time” for our grapes, giving them time to develop more complex flavors.

Production Notes

The grapes were fermented using exclusively native yeast (both primary and malolactic), with approximately 40% whole-cluster. The wine was aged for 11 months in French oak barrels, 30% of which were new.

Production: 198 cases

Retail Price: \$36

Alcohol: 12.2%

pH: 3.75

TA: 5.8