



COMPTON

FAMILY WINES



Pinot Noir

Alpine Cuvée 2015

Appellation: Willamette Valley, Oregon
Alcohol: 14.3%
T.A.: 5.9 grams per liter
pH: 3.53

Alpine Cuvée Series:

Multiple vineyards blend from various Pinot Noir clones of Pommard, Wädenswil, Dijon 777, and Dijon 667. While climate and topography also play major roles in the character of the wine, the soils and parent materials are crucial factors in what makes the Willamette Valley so unique and perfectly suited for Pinot Noir.

Location - The banana belt of the Willamette Valley. The vineyard sites are southern sloped and is a relatively warm mesoclimate within the hillsides. The warmth in Alpine Oregon hills is largely what play a key role in our rich Alpine Cuvee series.

Soils - Weathered Volcanic soils [Basalt, & Red Jory series] Weathered Volcanic soils of Basalt and Jory were brought to the Willamette Valley by way from ancient lava flows from eastern Oregon. Our Southern Willamette Valleys soils are shallow, well-drained volcanic basalt, combined with marine sedimentary rock and/or alluvial deposits. Basaltic soils tend to show mineral focused, red-fruited, that make for elegant Pinot Noirs. Red Jory soils are only found in western Oregon and is recognized as the official state soil. Volcanic soil wines: lush, perfumy, pure, sweet, pretty, succulent, soft, candy, raspberry, red cherry, and red currants.

Winemaking:

The wines from each vineyard after fermentation was then stored in French oak barrels for 18 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain great fruit flavors and aromas.

2015 Growing Season:

The 2015 vintage started with bud break in March, two weeks early in our region. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. All in all this has been one of those all too rare vintages where you get high yields and outstanding exceptional fruit quality.