

COMPTON

FAMILY WINES



Pinot Noir Llewellyn Cuvée 2016 Old Vine Series

Appellation: Willamette Valley, Oregon

Alcohol: 13.8%

T.A.: 6.2 grams per liter

pH: 3.53

Production: 223 cases



Llewellyn Old Vine Series:

Vines –Old Vines from multiple vineyards averaging 35 years in age and all dry farmed. Pinot Noir Clones are mostly Pommard, Wädenswil and Dijon 115.

Location –The vineyards are set into the coastal foothills in Philomath Oregon. The vines are located near the base of Mary's Peak which is a mountain in Benton County and is the highest peak in the Oregon Coast range. The Peak is a rain shadow for our vineyards.

Soils – [Alluvial and Sedimentary loam] Marine sediment soils were laid down on the floor of the Pacific Ocean. Alluvial soil –a fine-grained fertile soil deposited by water flowing over floodplains or in river beds. Sedimentary soils are dry and brittle sedimentary soil makes for deep-rooted vines and structured dark wines. These soils drain quickly establishing a natural deficit-irrigation effect. Pinot noir wines from Marine Sedimentary Soils usually exhibiting a style showing the voluptuous and denser dark red berry and blue/black fruit with darker coral, earth tones, and bigger, heavier, and chewier tannins.

Winemaking:

Small lot fermentation and hand punch-downs. After fermentation the wine was 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.

2016 Growing Season:

Outstanding fruit quality; similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.