



TECHNICAL SHEET FORM

<i>Wine Name</i>	Gran Moraine
<i>Grape Variety</i>	100% Pinot Noir, Dijon 667 on rootstock 3309
<i>Vintage</i>	2014
<i>Vineyard</i>	100% Gran Moraine, “The Tongue” Block (Yamhill-Carlton AVA, Marine-Sedimentary Soil, Willakenzie Series); farmed by Ken Kupperman

Technical Information

<i>Harvest</i>	September, 2017
<i>Vinification</i>	Our winemaking philosophy is characterized by minimal handling. Fermentation occurs spontaneously, relying on “wild” indigenous yeast, and punch downs and pump overs by hand. We empty the tank into our press and the new wine is then moved into French oak barrels. The proportion of new barrels vs. neutral ones varies according to the strength and concentration of the vintage, typically about 30 to 50%.
<i>Maturing</i>	10 months in 100% French oak, aged on the lees and bottled unfined and unfiltered
<i>Aging Potential</i>	10+ years
<i>Alcohol Content</i>	14.5%

Tasting Notes

From Yamhill-Carlton AVA vines planted in 2005 on a Willakenzie series of soils. Our fruit comes from the sun-drenched eastern slope of a beautiful bowl-shaped block. This is a big, earthy, New World-inspired wine. Rich and dense for this vintage, with ripe dark berries and a broad, medium-full bodied mouth feel.