



[2017 WILLAMETTE VALLEY PINOT NOIR]

BRAND STORY

IN THE 1830S, RUGGED EXPLORERS TRAVELED WEST ON THE OREGON TRAIL. AFTER MONTHS OF TREACHEROUS VOYAGING, THEY WERE REWARDED WITH THE FERTILE HILLS OF THE WILLAMETTE VALLEY – THE GEOLOGICAL HISTORY OF THE LAND REVEALS RICH DEPOSITS OF MARINE SEDIMENT AND VOLCANIC SOIL. VITICULTURE WAS A NATURAL FIT FOR THE LAND, EARNING INTERNATIONAL ACCLAIM AS EARLY AS 1904. TODAY, THE SPIRIT OF THESE EXPLORERS LIVES ON IN OREGON TRAILS WINE CO.

VINEYARD

A COOL AND WET SPRING IN 2017 BECAME INTENSE RECORD-BREAKING HEAT OVER SUMMER, SEEING THE WARMEST AUGUST ON-RECORD. A SEASON MARKED BY REGIONAL WILDFIRES FORTUNATELY SPARED WILLAMETTE VALLEY FRUIT, BUT THE SMOKE-FILLED AIR DID REDUCE SUNLIGHT INTENSITY, SLOWING THE RIPENING. THE UPSIDE: LONGER HANG TIME AND A 15% HIGHER YIELD. THIS VINTAGE PROMISES WINES OF ELEGANCE AND DEPTH WITH BEAUTIFUL FRUIT FLAVORS, LOWER ALCOHOLS AND ABUNDANT TANNINS.

WINEMAKING

OFTEN COMPARED TO FRANCE'S FAMED BURGUNDY REGION, WILLAMETTE VALLEY'S SIMILAR ALLUVIAL VALLEY SOILS AND VOLCANIC ROCK HILLSIDES PRODUCE EARTHY WINES WITH CONCENTRATED BERRY FLAVORS. COOLING BREEZES OFF THE PACIFIC HELP MAINTAIN ACIDITY BY RELIEVING THE GRAPES FROM EXCESSIVE DAYTIME HEAT. OREGON TRAILS WINE CO. HARNESSES THE UNIQUE MESOCLIMATE FROM EACH VINEYARD'S SITE, CRAFTING COOL-CLIMATE PINOT NOIR AT ITS BEST.

TASTING NOTES

CONCENTRATED NOTES OF RED CURRANT, RHUBARB, PLUM AND BAKING SPICES MINGLE WITH A SAVORY, UMAMI-LIKE TEXTURE. HINTS OF TOBACCO AND GRAPHITE GROUND THE PLEASING ACIDITY OFFERING COMPLEXITY AND A PROLONGED FINISH. EXCELLENT WITH A SMOKED TROUT OR A NUTTY TASTING CHEESE LIKE TOMME.

TECHNICAL NOTES

VINTAGE: 2017 **ALCOHOL:** 13.5% BY VOL.

PH: 3.52 **TOTAL ACIDITY:** 3.52 G/L

