



2014 Doe Ridge Estate Pinot Noir

OREGON WINE AT ITS FINEST!



The Vintage

The 2014 growing season was just about as good as it gets. Some saying it could be the best season in more than a decade, and we would have to agree! The summer's consistently hot days were followed by warm nights and just the right amount of sprinkling rain. The higher than average overnight lows allowed grapes to mature faster without putting stress on the vines, which allowed the grapes to come together in balance and flavor to produce an excellent wine. Yields were higher than normal and quality of fruit was exceptional. All fruit was hand harvested from September 16th - September 20th, 2014.

The Source

All fruit for this single vineyard wine is sourced from our Doe Ridge Estate. On this property we continue to execute our sustainable/ biodynamic winemaking practices. In addition to these dual farming the vineyard is L.I.V.E. certified and Salmon Safe. This wine is sourced from Blocks 15, 17, and 18.

The Wine

This Doe Ridge Estate Pinot Noir adorns a deep ruby hue with lovely notes of black raspberry, shiso leaf and undertones of forest floor on the nose. It has a smooth texture with layered flavors of Bramble fruit, plum and black tea. A soft black walnut suggestion, reminiscent of forest floor, lingers on the silky finish. Pair with prosciutto wrapped roasted figs topped with goat cheese.

Varietal Composition:	100% Pinot Noir
Appellation:	Yamhill-Carlton
Vineyard Source:	Doe Ridge Estate
Aging:	14 months in French oak, 30% new
Alcohol	14%
pH	3.63
Case Production:	345 Cases

Sustainable viticulture, low yields, exquisite wines

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