



2015 Yamhill-Carlton Reserve Pinot Noir

OREGON WINE AT ITS FINEST!

The Vintage

The 2015 growing season was great for a second year in a row. Bud break was three weeks ahead of 'normal' and the growing season maintained that lead through to harvest. 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 lets the grapes come together in balance and flavor to produce an excellent wine. Yields were generous and overall quality was high across the board. The fruit for this wine was hand harvested from September 8th to September 16th, 2015.

The Source

Over 14 months in French oak has contributed a velvety softness to the mouth feel without masking the lovely red to black fruit characteristics. Sourced from Doe Ridge Estate Vineyard in Oregon's Yamhill- Carlton District, this Pinot Noir benefits from vine age and sustainable farming. The Yamhill Carlton AVA is one of six American Viticultural Areas in the Willamette Valley.

The Wine

This 2015 Yamhill-Carlton Reserve Pinot Noir leads with aromas of wild brambles, red currant and Douglas Fir needles on the nose. Rich flavors of shitake mushroom, raspberries and milk chocolate fill the mouth. The finish is long, lingering and boasts a balanced acidity and focused tannins, signature of its Doe Ridge Estate origins.

Varietal Composition:	100% Pinot Noir
Appellation:	Yamhill-Carlton
Vineyard Source:	Doe Ridge Vineyards
Aging:	14 months in 100% French Oak, 30% new
Alcohol:	13.7%
pH:	3.73
Case Production:	351

Sustainable viticulture, low yields, exquisite wines

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