

TUMWATER VINEYARD



2015 Prince Hill Vineyard Pinot Noir

THE VINTAGE

The 2015 growing season was nearly ideal. Above average spring temperatures allowed for an early and even bloom and fruit set, preparing the stage for a generous yield. The three months that followed, June, July, and August, were warm and dry allowing the vines to fully ripen the crop.

The result was both perfectly ripe fruit and a generous yield. Overall, the vintage provided beautiful fruit with the wines showing extraordinary depth and balance. Right up there with the 2008 and 2012 vintages, 2015 is easily one of the best vintages of the last decade.

Prince Hill Vineyard offers ideal growing conditions for producing world class Pinot Noir. Planted in 1983, this premium site encompasses 34 acres, 27 of which are dedicated to top quality Pinot Noir. Benefiting from southern, south eastern and eastern exposures, Prince Hill gently slopes from 760 to 510 foot elevations. The vineyard is divided into eight separate blocks of Pinot Noir that are selectively harvested at peak ripeness. The various Pinot Noir clones that comprise the vineyard offer the maximum opportunity each vintage to blend a one-of-a-kind single vineyard Pinot Noir.

Prince Hill Vineyard is characterized by its Jory soil, a soil which covers the mid and upper elevations of the Dundee Hills. Typically four to six feet in depth, Jory soils consist of a brick-colored silty clay loam. The depth and richness of the soils lend themselves ideally to viticulture. The vine's roots are encouraged to grow deep into the earth as the rich soils nourish the vines. These exceptional growing conditions help produce consistently excellent wines from this site.

THE DATA

Harvest Date: 9/11/2015

200 cases produced

pH: 3.58

TA: 5.6

Alc: 13.4

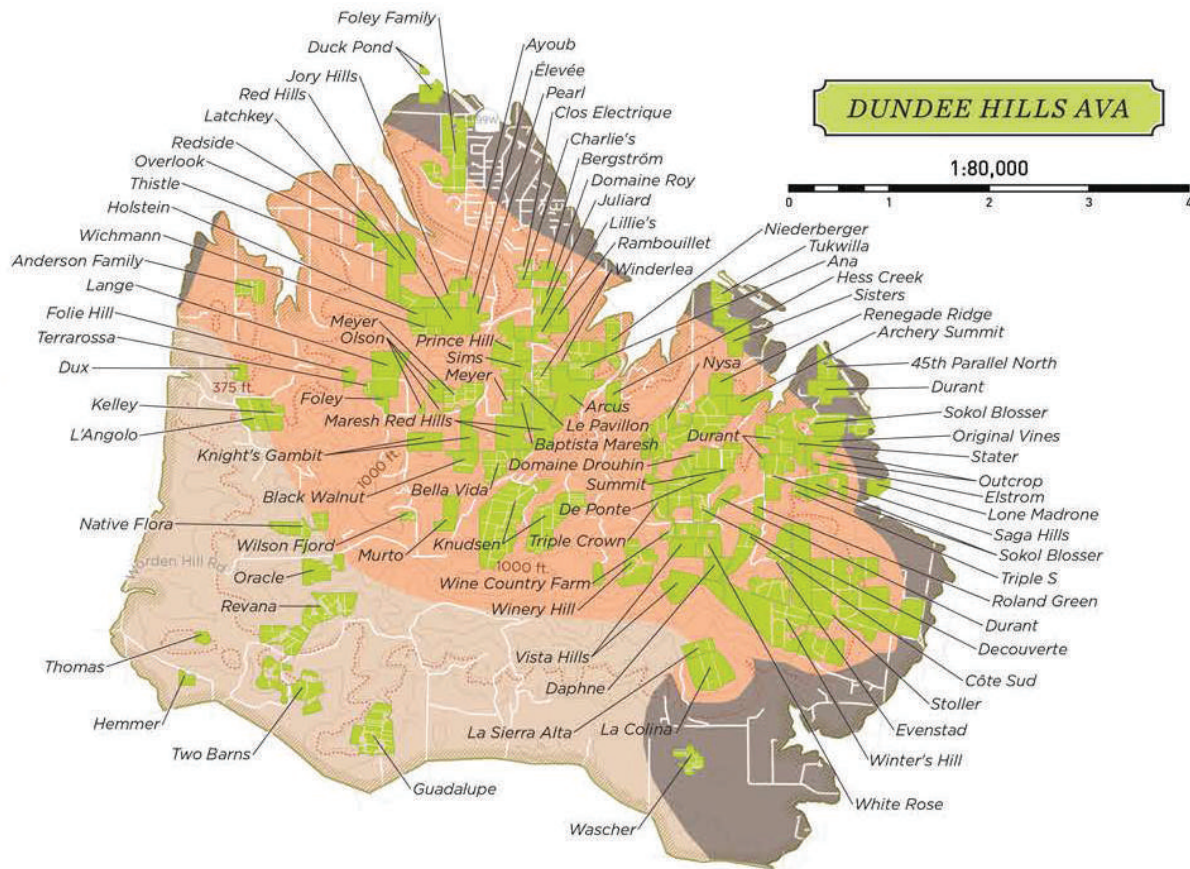
New Oak: 29%

15 months aging in Oak

THE NOTES

N: Vanilla, Black Cherry, Rose Petal, Exotic Spice

M: Strawberry Pie, Leather, Clove, Plum, Toasty Oak Notes



The Dundee Hills AVA is contained within the Willamette Valley AVA and is located 28 southwest of Portland and 40 miles inland from the Pacific Ocean. It is defined by a single, continuous landmass that rises above the low, flat floors of the surrounding Willamette and Chehalem Valleys beginning at the 200 foot contour line and extending to the AVA's highest peak of 1,067 feet.

The Dundee Hills area is effectively an island protected from great climatic variations by the Coast Range to the west and the Chehalem Mountains to the northeast. The Dundee Hills receive less cooling influence from the Pacific Ocean and Columbia Gorge, resulting in slightly warmer growing seasons than most Willamette Valley AVAs.

The Dundee Hills AVA is known for its rich, red volcanic Jory soil, formed by the Columbia River Basalts land for Pinot noir in America more than 14 million years ago. Jory soils typically reach a depth of 4-6 feet and provide excellent drainage for superior quality wine grapes. Pinot noirs from this area are most often bright with elegant red fruit, earthy, truffle-like flavors and silky mouthfeel.