



SPIRITHOUSE

Pinot Noir | 2014
Dundee Hills AVA

TASTING NOTES

Entirely from Knudsen Vineyard, 2014 Spirithouse Pinot Noir displays the delicacy and refinement of the Dundee Hills while still bringing impressive depth and texture. Fresh red cherry, cranberry and the waft of late summer is brought together with warm baking spices and faint rooibos tea. The beautifully linear and chiseled acidity is embraced with silky, ethereal tannin leading to a long, generous finish. After fermentation and gentle pressing, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 40% were new.

VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was quite warm, seeing a near record number of 90+ days.

VINIFICATION NOTES

VINEYARD	Knudsen Vineyard
AVA	Dundee Hills
HARVEST DATES	September 21 & 22, 2014
BRIX AT HARVEST	24.0
ALCOHOL % by Vol.	14.1%
CASES PRODUCED	575
BARREL AGING	16 Months French Oak, 40% New
WINEMAKER	Nate Klostermann



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