



# NUTHOUSE

Pinot Noir | 2015  
Eola-Amity Hills AVA

## TASTING NOTES

Entirely from Lone Star Vineyard, 2015 Nuthouse Pinot Noir exhibits the opulence and power of the Eola-Amity Hills while still retaining fresh fruit and vibrant acidity. Wild cherry, marionberry, roast fennel, and black tea frame its dense core, while the firm tannins persist through its long, creamy 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 2015 growing season began with plenty of sunshine and warmth throughout the Spring, leading to an earlier than average bud break. As such, an early bloom kicked off 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 dry, though never getting too hot for too long. Harvest started early at Knudsen Vineyard in the Dundee Hills on August 24th and finished nearly one month later in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 27<sup>th</sup>. This was our first growing season ever to be done picking before the month of October.

## VINIFICATION NOTES

<b>VINEYARD</b>	Lone Star Vineyard
<b>HARVESTED</b>	September 10-13, 2015
<b>BRIX AT HARVEST</b>	24.0
<b>ALCOHOL % by Vol.</b>	14.1%
<b>AGING</b>	16 months French Oak, 40% New
<b>CASES PRODUCED</b>	2000
<b>WINEMAKER</b>	Nate Klostermann



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