



# SPIRITHOUSE

Pinot Noir | 2015  
Dundee Hills AVA

## TASTING NOTES

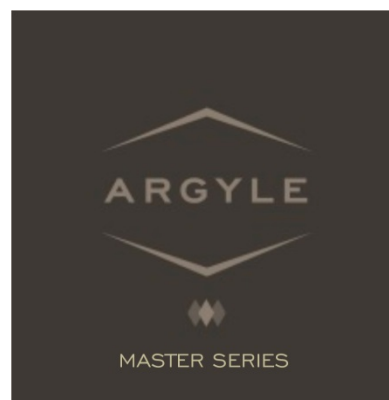
Entirely from Knudsen Vineyard, 2015 Spirithouse Pinot Noir displays the delicacy and refinement of the Dundee Hills while still bringing impressive depth and texture. Wild black cherry, roasted beetroot, and rich earth interplay with delicate floral and subtle baking spice. The silky tannins and generous weight are balanced with crisp, high elevation acidity, providing tension to the long 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 27th. This was our first growing season ever to be done picking before the month of October.

## VINIFICATION NOTES

<b>VINEYARD</b>	Knudsen Vineyard
<b>AVA</b>	Dundee Hills AVA
<b>HARVEST DATE</b>	Sept. 9-12, 2015
<b>BRIX AT HARVEST</b>	23.8
<b>ALCOHOL % by Vol.</b>	14.1%
<b>BARREL AGING</b>	16 Months French Oak, 40% New
<b>CASES PRODUCED</b>	500



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