



# SPIRITHOUSE

Pinot Noir | 2017  
Dundee Hills AVA

## TASTING NOTES

Entirely from Knudsen Vineyard, 2017 Spirithouse Pinot Noir displays the delicacy and refinement of the Dundee Hills, all the while glimmering with admirable depth and texture. Raspberry, pomegranate, and orange peel open into delicate floral complexity. The silky tannins and generous weight are balanced with crisp, high elevation acidity, providing tension to the long finish. After fermentation and free run draining, the wine was allowed to age elegantly on its lees for 16 months in French oak, of which 30% were new.

## VINTAGE NOTES

The 2017 growing season began with a relatively cool and wet spring in comparison to 2014-2016, leading to more normal timing of bud break at the end of April. May was fairly cool with a few blips of heat which led to a moderately later bloom in mid to late June, depending on elevation. Both cluster size and quantity was larger than 2016 so heavy crop-thinning was in order to produce balanced wines. August was very warm but turned cool in September, which allowed the fruit to hang and gain aromatic complexity. Harvest started with Chardonnay at Lone Star Vineyard in the Eola-Amity Hills on September 8th and finished with Pinot Noir in the upper elevations of the Eola-Amity Hills at Spirit Hill Vineyard on October 14th.

## VINIFICATION NOTES

<b>VINEYARD</b>	Knudsen Vineyard
<b>AVA</b>	Dundee Hills AVA
<b>HARVESTED</b>	Sept. 27 – Oct. 1, 2017
<b>BRIX AT HARVEST</b>	23.9
<b>ALCOHOL % by Vol.</b>	14.2%
<b>FERMENTATION</b>	30% Whole Cluster
<b>BARREL AGING</b>	16 months French Oak, 30% New
<b>CASES PRODUCED</b>	692
<b>WINEMAKER</b>	Nate Klostermann



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