

LEMELSON

VINEYARDS

2015 STERMER VINEYARD PINOT NOIR

YAMHILL-CARLTON DISTRICT - 6/750ML

VINIFICATION

HARVEST DATES:

September 14 & 19, 2015

FERMENTATION NOTES:

100% destemmed fruit with a high proportion of whole berries

AGING:

15 months in 52% new and 48% previously-filled French oak barrels

ALCOHOL:

14.3% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth
Stermer Vineyard has Willakenzie sedimentary soil

YEASTS:

Indigenous



WINEMAKER'S NOTES:

Planted across from the winery in the Yamhill-Carlton AVA, Stermer Vineyard has been farmed organically since being planted in 1997. With Willakenzie marine sedimentary soils composed of a thin layer of silty-clay loam atop sandstone, the wines from this site are often full-bodied with prominent cherry, spice and earth notes. The nose of the 2015 Stermer shows lavender, strawberries, and black cherry, accented by deeper anise, peppercorn and cinnamon notes. The palate is medium bodied, textured and round. The finish is long and marked by sweet fruit and cocoa flavors.

ACCOLADES

- 91+ - Wine Advocate
- 91 - Wine Spectator
- 91 - Vinous (Josh Reynolds)
- 91 - James Suckling

WWW.LEMELSONVINEYARDS.COM

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