

# LEMELSON

## VINEYARDS

### 2016 CUVÉE X PINOT NOIR

#### VINIFICATION

##### HARVEST DATES:

September 25-October 15, 2016

##### FERMENTATION NOTES:

Mostly destemmed fruit with a high proportion of whole berries

##### AGING:

9 months in predominantly second-fill French oak barrels and  
6 months in stainless steel tanks

##### ALCOHOL:

13.5% alc./vol.

##### YEASTS:

Indigenous



### 2016 CUVÉE X PINOT NOIR

WILLAMETTE VALLEY - 6/750ML

#### WINEMAKER'S NOTES:

The 2016 Cuvée X is a blend made to capture some of the more rustic/earthy elements of this extraordinary vintage. To achieve this, barrels were selected roughly halfway through our more standard 15 months of barrel aging and brought to tank early where we could more readily preserve their natural fruit character. Additionally, second year oak barrels were preferentially selected to achieve pleasant oak nuances while not overpowering the blend. The resulting wine is thus modestly oaked with an earthy, fruit focus. The wine opens with blackberry, raspberry and cherry notes with layers of dark chocolate, coffee bean, earth and black pepper. Texturally, the wine is rich and round with lively acidity making it a versatile food wine.

#### VINTAGE NOTES:

An unusually warm spring kicked off another record early grape harvest for 2016. Unlike 2015, which was equally early, 2016 had a much more moderate Summer with fewer heat spikes than either 2014 or 2015. A small heat spike during bloom led to a smaller fruit set with smaller berries. A slightly warmer than usual August shepherded the modest crop loads to full ripeness in record time. As a result, the 2016 wines show stunning concentration and balance when compared to other warm vintages with similarly pristine, ripe fruit. 2016 marks the 3rd consecutive stellar vintage in the Northern Willamette.