LEMELSON VINEYARDS

2016 STERMER VINEYARD PINOT NOIR

VINIFICATION

HARVEST DATES:

September 17 & 26, 2016

FERMENTATION NOTES:

100% destemmed fruit with a high proportion of whole berries

30+ days on the skin

AGING:

15 months in 60% new and 40% previously filled

French oak barrels

ALCOHOL:

14.1% alc./vol.

YEASTS:

Indigenous

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WILLAMETTE VALLEY - 6/750ML

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 2016 Stermer shows lavender, red currant, 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 94 - Vinous (Josh Raynolds) 92 - James Suckling



