

LEMELSON

VINEYARDS

2016 THEA'S SELECTION PINOT NOIR

WILLAMETTE VALLEY - 12/750ML

VINIFICATION

HARVEST DATES:

September 7-27, 2016

FERMENTATION NOTES:

Mostly destemmed fruit with a high proportion of whole berries.
30+ days on skins.

AGING:

15 months in 30% new and 70% previously-filled French oak barrels

ALCOHOL:

13.8% alc./vol.

VINEYARD:

Certified organic by Oregon Tilth:
Briscoe, Johnson, Rocky Noel, and Stermer Vineyards with Willakenzie sedimentary soil in the Yamhill Carlton AVA; Wascher Vineyard with Willakenzie soil and Meyer Vineyard with Jory and Nekia volcanic soils in the Dundee Hills AVA; Chestnut Hill Vineyard with Jory soil in the Chehalem Mountain AVA

YEASTS:

Indigenous



WINEMAKER'S NOTES:

As our house cuvee, Thea's Selection is a blend of fruit sourced from all seven of our organic, estate vineyards that span three different Willamette Valley AVAs. As such, it is a wonderful representation of the vintage across all of our sites. The nose is inviting with black cherry, red currant and blackberry fruit that is nuanced by subtle spice notes of black licorice, black tea, cinnamon and graham cracker. The rich, silky tannins give in to a long and robust finish that leaves the taste of strawberries and dark chocolate lingering on the palate.

WWW.LEMELSONVINEYARDS.COM

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