

LEMELSON

VINEYARDS

2017 CUVÉE X PINOT NOIR
WILLAMETTE VALLEY - 12/750ML

VINIFICATION

HARVEST DATES:
September 30, 2017

FERMENTATION NOTES:
100% whole cluster pressed; 65% tank fermented and
35% fermented in neutral oak barrels

AGING:
6 months on full fermentation lees

ALCOHOL: 13.5% alc./vol.

VINEYARD:
Certified organic by Oregon Tilth: 40% Wascher Vineyard with
Willakenzie sedimentary soil at around 300 feet elevation and
60% Chestnut Hill Vineyard with Jory volcanic soil at 900+ feet elevation

YEASTS:
Indigenous



WINEMAKER'S NOTES:

The 2017 Cuvée X is a blend made to capture some of the freshness of the 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 bright 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 and fruit focused. The purity of the strawberry, raspberry, and cherry fruit make this wine an excellent dinner companion but it can also be enjoyed all on its own.

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