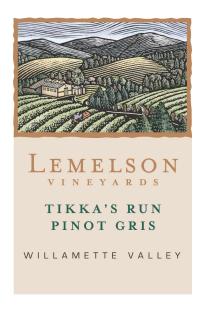
2014 TIKKA'S RUN PINOT GRIS WILLAMETTE VALLEY

Release Date: June 1, 2015

Case Pack: 12/750 ml Product Code: 14TRPG



VINIFICATION DETAILS:

HARVEST DATES: SEPTEMBER 12–23RD, 2014

GRAPE YIELD: 2.3 tons/acre

QUANTITY PRODUCED: 853 cases of 12/750 mL

DATE BOTTLED: April 1ST, 2015

FERMENTATION NOTES: 100% whole cluster pressed;

tank fermented with 16% transferred to neutral barrel to complete fermentation

о ------

ALCOHOL: 13.5% alc./vol.

ELEVAGE (AGING): 4 months on full fermentation

lees

VINEYARD SOURCE: Certified organic by Oregon

Tilth: 42% Wascher Vineyard with Willakenzie sedimentary

soil at around 300 feet elevation and 58% Chestnut Hill Vineyard with Jory volcanic soil at 900+ feet

elevation

YEASTS: CY3079 & VL3

AVA: Willamette Valley

WINEMAKER'S NOTES:

Tikka was Eric's first Great Pyrenees dog who used to patrol the perimeter of our two Pinot gris vineyards. Tikka's Run combines early-ripening fruit from our lowest elevation vineyard in the Dundee Hills with late-ripening, vibrantly structured gris from our highest site, Chestnut Hill Vineyard. Each year, one of these wines drops to neutral barrels while the wine is still fermenting. Churning caused by fermentation in barrel creates a wine with more complexity and texture. The 2014 is perfumed with papaya, quince, and Moroccan mint combined with notes of wet stone and toasted almond. The palate is full and creamy, offering a delicate balance between kiwi, subtle spice, and juicy acidity.

VINTAGE NOTES:

As measured in heat units, the 2014 growing season is the warmest to date in the northern Willamette Valley. Flowering occurred two weeks early, in early June, foretelling an early harvest. The season progressed with warmer than usual nights and moderately warmer daytime highs, allowing for even ripening across all of our sites. Harvest of impeccably pristine fruit began in mid-September and wrapped up with Riesling a month later. Overall, the 2014 vintage represents a cornucopia of expressive, concentrated, balanced Pinot noirs and, due to picking for freshness rather than flavor, surprisingly excellent, vibrant white wines.