

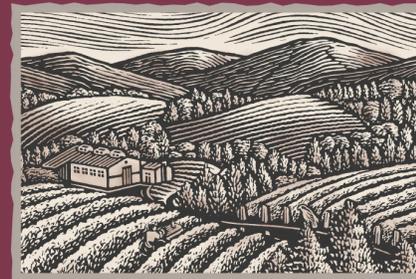
# 2013 MEYER VINEYARD PINOT NOIR

## WILLAMETTE VALLEY

Release Date: June 1, 2015

Case Pack: 6/750 ml

Product Code: 13MVPN



LEMELSON  
VINEYARDS

MEYER VINEYARD  
PINOT NOIR

WILLAMETTE VALLEY



### VINIFICATION DETAILS:

PINOT NOIR CLONES:	Dijon 828, 777, & 114 and Wadensweil
HARVEST DATES:	Sept. 19 <sup>th</sup> –Oct. 7 <sup>th</sup> , 2013
GRAPE YIELD:	2.0 tons per acre
QUANTITY PRODUCED:	706 cases of 6/750mL
DATE BOTTLED:	March 5, 2015
FERMENTATION NOTES:	A blend of lots fermented as either destemmed or up to 30% whole cluster
ALCOHOL:	13.0% alc./vol.
ELEVAGE (AGING):	14 months in 40% new and 60% previously-filled French oak barrels
VINEYARD SOURCE:	<b>Certified organic by Oregon Tilth:</b> Meyer Vineyard in the Dundee Hills AVA at 550–800 feet elevation with Jory and Nekia soils
YEASTS:	Indigenous
AVA:	Dundee Hills

### WINEMAKER'S NOTES:

The Meyer Vineyard is a long, steep site in the Dundee Hills that faces due south and features a variety of elevations, exposures, and microclimates. The 2013 Meyer combines fruit picked at both the beginning and end of harvest to produce a spicy, aromatic wine that combines red cherry and plum with woodsmoke, tarragon, potpourri, and crème brulee. The palate is fresh and lithe, with dark spice carried by loads of red fruit to a long, delicately balanced finish. This is a young wine that will gain in weight over the next year and age gracefully for 10+ years.

### VINTAGE NOTES:

As of mid-September, 2013 looked to be another hot vintage. Harvest commenced on September 18<sup>th</sup> in our earliest sites, followed by a couple of cool, wet days around the 22<sup>nd</sup> of the month that delayed picking until the middle of the following week. Just as crews went back to our vineyards on September 25<sup>th</sup>, the forecast changed to rain, and our crews picked as much ripe fruit as they could. By Friday afternoon, we had harvested 50% of blocks before the remnants of Typhoon Pabuk dropped as much as 5 inches of rain over the weekend. Weather warmed by the 5<sup>th</sup> of October, allowing time for careful sorting in the vineyards and winery until the final grapes entered the winery on October 15<sup>th</sup>. The best wines of the year combine finesse and balanced alcohol with ripeness and fruit indicative of the warmth of the growing season.