Lemelson vineyards

2017 JEROME RESERVE PINOT NOIR

VINIFICATION

HARVEST DATES:

October 4th thru 10th, 2017

VINEYARDS:

38% Stermer, 44% Meyer, 18% Chestnut Hill

FERMENTATION NOTES:

Mostly destemmed fruit with a high proportion of whole berries and 15% whole cluster

AGING:

16 months in 44% new and 56% used French oak barrels

ALCOHOL:

13.8% alc./vol.

YEASTS:

Indigenous



2017 JEROME RESERVE PINOT NOIR

WILLAMETTE VALLEY - 6/750ML

WINEMAKER'S NOTES:

Jerome Reserve Pinot noir is a collection of the best 15 barrels of the vintage. The 2017 Jerome is a blend of fruit from vineyards in all three of the AVAs that we farm which adds even more depth to this reserve wine. It is a compilation of high elevation Dijon clones from Dundee Hills and Chehalem Mountains, which contribute red fruit and elegance and lower elevation Wadenswil and Pommard clones from Yamhill-Carlton, which contribute richness, spice and earth. The wine exudes red cherry and raspberry fruit along with milk chocolate, tealeaf, cinnamon and anise undertones. It shows amazing structure that leads into a long and juicy finish. This is definitely a bottle that will age well into the next decade.

ACCOLADES

92 - James Suckling

