



**IRVINE & ROBERTS**  
VINEYARDS

2016 ESTATE PINOT NOIR

ROGUE VALLEY, OREGON

41° 14' 00" N 124° 17' 00" W

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VINEYARD

**Appellation**

Rogue Valley, Oregon

**Site**

Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou mountain ranges at the southern end of the Rogue Valley AVA on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.

**Clonal Selections**

667, 777, 115, 4407, Pommard & Wadenswil

**Planted**

Our estate blocks of Pinot Noir were planted in 2007 and 2012

VINTAGE

**Growing Season**

The 2016 vintage was pleasantly warm and sunny, with clear skies, high daytime temperatures and cool nights throughout the growing season. This relatively consistent pattern encouraged uniform berry growth and even ripeness, resulting in Pinot Noirs with particularly intense and concentrated dark berry fruit flavors, as well as vibrant, soft and richly layered textures on the pallet.

**Harvest Dates**

September 4th - September 12th

WINEMAKING

**Varietal Composition**

100% Pinot Noir

**Fermentation**

Each block of our Estate Pinot Noir is managed separately in order to maximize each one's individual potential. Consequently, each block is also fermented individually, enabling us to best express its unique combination of terroir, clone and rootstock. All of our fruit is hand-picked, hand-sorted and gently destemmed into small temperature controlled tanks. Fermentation is conducted by carefully selected organic yeasts and punched down twice daily. Very thoughtful consideration is given to exactly when and how hard each lot is pressed, ensuring that the right level of maceration and extraction is achieved.

**Aging**

After pressing, our Pinot Noir is held briefly in temperature controlled tanks, until all of the solids have settled out and the last of the sugars have fermented. When ready, the wine is racked to a thoughtful selection of barrels from a specific set of coopers using principally very tightly grained, well-seasoned, moderately toasted French oak. The 2016 vintage Estate Pinot Noir was aged in 25% new, 25% once-used, and 50% neutral barrels for 18 months before being assembled and bottled.

**Cases | Release Date**

1,016 | October 2018