



IRVINE & ROBERTS
VINEYARDS

2015 ESTATE PINOT NOIR

ROGUE VALLEY, OREGON

ALC. 13.5% BY VOL. / 750 ML

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 & Wädenswil

Planted

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

VINTAGE

Growing Season

2015 was a powerful and concentrated vintage. The growing season began with a warm spring, which was followed by a hot summer and a pleasant fall. The result was an early bud break, excellent fruit set, moderate acids, optimal tannin maturation, and generous fruit flavor development.

Harvest Dates

September 4 - September 15

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. 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 meticulous selection of barrels from specific coopers using principally very tightly grained, well-seasoned, moderately toasted French oak. The 2015 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

1,447 | November 2017