



VINTAGE NOTES:

2017 was another great vintage in Oregon. We had a very cold winter which slowed things down a little in the Spring. But by Summer we were back to warmer than usual temperatures, similar to 2014, 15 and 16 (this seems to be a trend now). We had a few light showers in the Fall, but overall we were very happy with the quality of our fruit. Sugar and acid levels were perfect and we saw great flavor development. We are looking forward to seeing these wines develop in bottle for years to come.

WINEMAKING NOTES:

This pinot is 100% estate grown and hand picked. It is from a single block at the very top of our hill that we consider to be the best block of pinot noir in our vineyard. We named this block after our Percheron draft horses. Fermentation is 100% native yeast. We macerate on the skins for 24 days and press in a wood basket. This wine is aged for 19 months in barrel with 50% new French oak barrels and 50% neutral French oak barrels.

TASTING NOTES:

Aromas of cherry, cedar chest, orange blossom, cinnamon stick, and currant, with a palate of strawberry, bramble, marzipan and bacon fat which finishes with velvety soft tannin that lingers and lingers.

ILLAHE ESTATE PERCHERON BLOCK PINOT NOIR 2017



TECHNICAL DATA:

Cases produced: 450 six packs
FSO2: 25ppm
pH: 3.50
Titratable Acidity: 5.35g/L
Alcohol: 13.8%
Residual Sugar: 0g/L
Malic acid: 0g/L
CO2: 0
Soil: Shallow
Sedimentary Clay
Elevation: 250-450ft
Native fermentation
Barrel aged: 18 months in 50%
new oak
AVA: Willamette Valley
100% Estate Grown
Clones: 45% 115, 30% 777,
15% Wadenswil, 10% Pommard
LIVE certified grapes
Salemon Safe
Deep Roots Coalition (Dry
farmed)

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



3275 BALLARD ROAD, DALLAS, OREGON 97338

503.831.1248 ~ WWW.ILLAHEVINEYARDS.COM