



VINTAGE NOTES:

2018 was another great vintage in Oregon. We had a moderate winter and normal budbreak and bloom in the Spring. 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 cool down at the beginning of September which allowed for great flavor development before picking. 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. We do not add anything to extract color. We use 20% whole cluster. Fermentation is 100% native yeast. We macerate on the skins for 24 days, scoop the pomace into the press by hand and press in a wood basket. This wine is aged for 9 months in barrel with 10% new French oak barrels and 90% neutral French oak barrels.

TASTING NOTES:

Aromas of Blueberry compote, kola nut, dried cranberry, graphite, lead into flavors of tamarind paste, violet, quince, thai basil and cedar chest. This wine finishes with more fruit, a little baking spice, silky tannins and a warm hug.

ILLAHE ESTATE PINOT NOIR 2018



TECHNICAL DATA:

Production: 7201 cases
AVA: Willamette Valley
Winemaker: Brad Ford
Alc. 14% by volume
pH: 3.57
FSO2: 25ppm
Titratable acidity: 5.76 g/L
Brix at Harvest: 24.0
Vineyards: Estate Grown
20% whole cluster
Barrel aged for 10 months in
10% new French oak, 90%
neutral French oak
Soil: Sedimentary Clay
Elevation: 250-450 feet
100% Native fermentation
LIVE Certified grapes
Salmon Safe
Deep Roots Coalition (dry
farmed)

SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED



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