

ILLAHE

—PROJECT—

1899

Estate Pinot Noir

❖ WILLAMETTE VALLEY OREGON ❖

VINTAGE NOTES:

2016 was an exceptional vintage in Oregon much like 2014 and 2015. It was warmer in the winter, which gave us an early bud break (a day earlier than 2015). While temperatures were higher in the summer than we are used to, we had a warm and dry Fall leading to ripe, clean grapes with developed flavors. We had lower and more balanced crop yields than that of previous vintages. We are looking forward to seeing these wines develop in bottle for years to come.

TASTING NOTES:

Our 1899 pinot noir was made without the use of modern winemaking equipment or electricity. We wanted to create a new-world wine with a true sense of place that wasn't altered by technology. This wine was hand picked and brought up to the winery by horse. Once at the winery, it was hand destemmed and the wine was placed into wooden fermenters. We let it spontaneously ferment on its own after covering it. It was hand pressed in a wooden basket press, bicycle pumped into barrel, and encouraged through malolactic fermentation without inoculation. We got it to the bottle with no gas, corked it by hand,

and applied the label by hand. The 1899 never touched dry ice, canned nitrogen, enzymes, stainless steel, forklifts, packaged yeast, electric pumps, or filters. Every year we bring this wine to the river by stagecoach from the winery, and canoe it 90 river miles, down the Willamette to Portland to our distributors warehouse.

The old world methods used to produce this wine are reflected in its flavor, aroma, and texture. Aromas of burnt caramel, dried red fruits, blackberry jam, chocolate with brioche toast and earth with 5 spice and cinnamon.

ILLAHE 1899 PINOT NOIR 2016



TECHNICAL DATA:

195 Cases Produced
AVA: Willamette Valley
Winemaker: Brad Ford
Alc. 14.5% by volume
Brix at Harvest: 25.8
pH: Untested
Titratable Acidity: Untested
100% Native Yeast
100% Wood Fermented
50% Whole Cluster
Barrel aged for 22 months in
40% new oak
Clones: 45% 115, 35% 777, 20%
Wadenswil
Vineyards: Estate Grown
Soil: Sedimentary clay &
loam
Notes: Hand destemmed
Pumped by bicycle Horse
drawn, hand
picked, hand sorted, barrel
fermented, hand bottled

SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED



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