



## 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. It is a barrel selection of Brad and Nathan's favorite barrels in the cellar. The Bon Sauvage is always a little more earth and sprice driven in character. This pinot is 100% native fermentation and macerates for 24 days before being pressed in our wood basket press. It then ages for 16 months in barrel before bottling.

## TASTING NOTES:

The 2017 Bon Sauvage explodes with fresh redwood, cedar and leather upon first taste. This wine was made as a barrel selection based on wines that best represented the 2017 vintage at Illahe. Firm savory tannins lead into a soft complex finish. Flavors of marionberry and pomegranate play with ponderosa notes as the wine opens up in your glass. Drinks great now, but has a strong structure and acidity to cellar for years to come.

## ILLAHE ESTATE BON SAUVAGE PINOT NOIR 2017



### TECHNICAL DATA:

710 cases produced  
FSO2: 30ppm  
pH: 3.58  
Titratable Acidity: 5.68g/L  
Alcohol: 14.2%  
Residual Sugar: 0g/L  
CO2: 0  
Soil: Shallow sedimentary clay  
Elevation: 250-450ft  
Native fermentation  
Barrel aged: 16 months in 25%  
new oak  
Clones: 45% Pommard, 24%  
Wadenswill, 18% 115, 13% 777  
AVA: Willamette Valley  
100% Estate Grown  
LIVE certified grapes  
Salmon Safe  
Deep Roots Coalition

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

