

2015 LE PRÉ DU COL PINOT NOIR

RIBBON RIDGE AVA

The first Ribbon Ridge AVA estate that we were honored to add to our portfolio. This magnificent 16-acre marine sedimentary shallow sandy soil terroir is owned by the Hill family and farmed by Bergström Wines in partnership since its inception. Pinot Noir and Chardonnay from this amazing site are known for their depth of spice, rare woods, incense and oceanic salinity aromatics and for their rich textural layers of fruited spice and earthy minerality. These are seriously ageworthy wines.

Farming

- Biodynamic since inception
- Soils: Marine sedimentary sandy soils on shale and siltstone bedrock
- Exposures: Due South at 400 feet
- Vines: 14 years old
- Clonal Selections: Pommard, Wadenwil, and Dijon 777

Winemaking

- 10% whole cluster fermentation, 9-24 days in stainless tanks. Small lot fermented in stainless rounds (2-5 tons). Pumpovers and punchdowns during primary ferment.
- 228L French oak cooperage (15% new oak)
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 11-month élevage in barrel
- No fining. Cross flow fitration.

Tasting Note

An endlessly complex and outstanding example of Northern Willamette Valley Pinot Noir from the Ribbon Ridge AVA. With a youthful, dark cherry and plum red robe, this wine is all about spice expression, both in its aroma and on the palate. Aromas of Chinese five spice (star anise, clove, cinnamon, pepper, and fennel), cola, sassafras, and chocolate form the core bouquet, but there is also an exotic, savory tinge that keeps this vintage true to its vineyard's annual terroir expression of umami.

The palate is as decadent as a summer fruit pie: confit plums, cherries, and blackberries wrapped in sweet pastry. A creamy, silky, and suave texture glides across the tongue, echoing the sweet spices from the aromatic bouquet.

Technical Details

Alcohol: 13.6%

Varietals: 100% Pinot Noir

• Harvest Dates: September 4-18, 2015

