

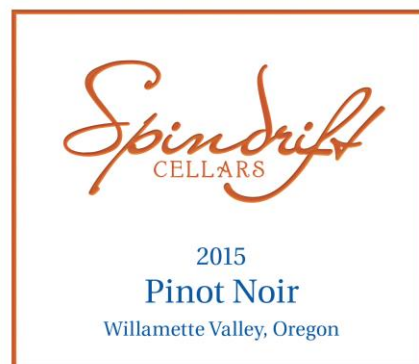


Oregon's Spindrift

Pinot Noir

Appellation: Willamette Valley AVA
Type: Red
Grape Varietals: Pinot Noir

"Spindrift Cellars is the "little winery that could", built by the hard work and passion of a dedicated husband and wife team. They started small, focusing on producing crisp, quality wines that display the true varietal characteristics of the grape. A great bottle of wine starts with great grapes, and our winemaker, Matt, brings 20 years of experience and expertise to the husbandry of the vineyards in his care. Using "sustainable" practices he strives to produce fine wines."



Region: Willamette Valley, Oregon

Vineyard: Ten small vineyards located in the heart of the Willamette Valley and all are dry farmed. Pinot Noir clones include: Pommard, Wädenswil, 115, 777 and 667.

Yield: The vineyards average about 2.25 tons per acre.

Soil: Clayey, smectitic, mesic, mostly Philomath silty clay

Vineyard Notes: **Viticulture:** Many of the vineyards are over 15 years old

Vinification: Each vineyard's production is fermented separately in small 1.5 ton oak barrels with the use of manual punch downs of the caps two times a day during fermentation.

Aging Process: The wines from each vineyard are stored in French oak barrels were then stored in French oak barrels for a number of months before being blended and bottled

Winemaking Notes: **Note:** Wines were bottled in Screwcap Closures to retain it great fruit flavors and aromas.

Color: Rich ruby red

Bouquet: high aromas of red fruit, cherry, earthy and toasty notes

Flavor: Big cherry flavors with some oak, sweet tannins, bright acidity and lingering finish. The fragrant mix of flowers and fruit introduces the wine. Centering on plum, currant fruit, lifted by balanced acidity. Finishes with a silky texture and a good lingering finish

Serving suggestions: Best served between 55-60° Fahrenheit.

Tasting Notes: **Food Pairings:** Smokey glazed ham, easy lentil curry, garlic and herb roasted tenderloin, duck with a citrus glaze, salmon filets and mushrooms roasted

Award Winning: Double Gold Medal from Oregon Wine for the 2015 Pinot Noir

"The 2015 vintage started with bud break in March, two weeks early in our region. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. All in all this has been one of those all too rare vintages where you get high yields and outstanding and exceptional fruit quality."