

Appellation: 100% Estate Grown Pinot Noir Yamhill-Carlton AVA **Selections:** Pommard (57%),

Dijon 777 (38%) & Wadensvil (5%)

Harvest: September 27, 2013

Bottled: August 21, 2014 **Production:** 255 cases

Aging: 10 months in new French Oak

Alcohol: 12.9% Price: \$46

FAIRSING VINFYARD 2013 Sullivan Estate Pinot Noir

The Vintage

This 2013 estate Pinot noir is the product of an exhilarating growing year. Fairsing Vineyard observed bud break in mid-April, which was more than a week ahead of schedule and early May brought replenishing rain. Saturating sunshine and warm temperatures persisted from mid-to-late summer and provided excellent ripening. Verasion began in early August and the grapes progressed to full color by the first of September. This estate Pinot noir was harvested September 27, 2013 just after a major shift in the weather.

Fairsing Vineyard's 2013 Sullivan Pinot noir is a stunning combination of Pommard, Dijon 777 and Wadensvil selections from the east portion of our vineyard. We honored Mike McNally's paternal grandmother Winifred Sullivan with this bottling. This wine aged 10 months in 28% new French oak barrels with a limited production of 255 cases.

The Vineyard

Fairsing Vineyard is managed sustainably in Oregon's Yamhill-Carlton American Viticulture Area (AVA) with 38 acres of Pinot Noir and two acres of Chardonnay in production. Our vineyard is nestled inside an 80-acre Certified Family Forest, distinguished by biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.

Tasting Notes

This wine flaunts fresh and inviting aromas of strawberry with notes of blood orange citrus and a hint of caramel. Lovely flavors of raspberry and strawberry permeate with a touch of white pepper and a generous cherry finish. This wine may be enjoyed now or will cellar well for many years.



