



FAIRSING VINEYARD

2016 Sullivan Pinot noir

The Vintage

The 2016 growing season was warm and exceptionally beautiful. We experienced bud break April 1 with bloom in early June. The warm summer temperatures with seasonal heat spikes were tempered by cool nights. Verásion was in early August and we harvested our Pinot noir vines under clear skies on September 5.

This 2016 Sullivan Pinot noir is a delightful combination of Wadenswil and Dijon 777 selections from the east portion of our vineyard.

This wine was fermented in 1.5-ton macrobins and then moved to barrels, 30% of which were new French oak. Brighter and spicier barrels are sourced for the Sullivan program from coopers Sirugue and Billon. Aged in the barrel 10 months, this wine was bottled August 28, 2017. The final alcohol is 13.2%

The Vineyard

Fairsing Vineyard is managed sustainably in Oregon's Yamhill-Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and five acres of Chardonnay in production.

The vineyard is nestled inside an 80-acre Certified Family Forest distinguished by biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.

Winemaker Robert Brittan's extensive winemaking experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of our estate.

Appellation

Estate Grown Pinot Noir
Yamhill-Carlton AVA

Wine Maker Robert Brittan

Selections Wadenswil,
Dijon 777

Harvest September 5, 2016

Bottled August 28, 2017

Aging 10 months 30%
new French oak

Production 413 cases

Alcohol 13.2%

pH 3.57

TA 5.7 g/L

Price \$62

FAIRSING
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21455 NE Burkett Hill Road Yamhill, OR 97148 | Phone 503-560-8266 | info@fairsingvineyard.com

Estate Grown Pinot Noir and Chardonnay in Oregon's Yamhill-Carlton AVA