

APPELATION Yamhill-Carlton AVA

ESTATE GROWN Pinot noir

SELECTIONS Pommard, Dijon 777, Wadenswil

HARVEST September 7, 2016

AGING

16 months, 40% new French oak

BOTTLED

December 7, 2017

ALCOHOL | pH | TA | 14.4 | 3.51 | 6.3 g/L

PRODUCTION
120 cases | 46 Magnums

RELEASE | RETAIL Fall 2019 | \$95

FAIRSING VINEYARD 2016 FÁINNE PINOT NOIR

VINTAGE

The 2016 growing season was warm and exceptionally beautiful. We experienced bud break April I with bloom in early June.

The warm summer temperatures with seasonal heat spikes were tempered by cool nights. véraison was in early August and we harvested our Pinot noir vines under clear skies on September 7, 2016.

This 2016 barrel select Fáinne is a compilation of our finest blocks from across the vineyard. It is a compelling combination of Pommard, Dijon 777, and Wadenswil.

This wine was fermented in two-ton fermenters and then moved to barrels, 40% of which were new French oak. Toasted and spicier barrels are sourced for our Fáinne program from coopers Sirugue and Billon.

Aged in the barrel 16 months, this wine was bottled December 7, 2017. The final alcohol is 14.4%

WINEMAKER

With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of the estate.

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 within a one hundred-acre Certified Family Forest and is distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.





