



FAIRSING VINEYARD 2016 FAIRSING VINEYARD PINOT NOIR

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.

Vérasion was in early August and we harvested our Pinot noir vines under sunny skies on September 14, 2016.

This combination of Pommard, Wadenswil, and Dijon 114 selections fermented in two-ton fermenters and then moved to barrels sourced from the Billon, Sirugue, and Cadus cooperages with emphasis on the Tronçais and Allier forests.

Elevage was nine months in 30% new French oak with a final alcohol of 14.5%.

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Pinot noir

SELECTIONS

*Pommard, Wadenswil,
and Dijon 114*

HARVEST

September 14, 2016

AGING

9 months, 30% new French oak

BOTTLED

August 28, 2017

ALCOHOL | pH | TA

14.5 | 3.64 | 5.5 g/L

PRODUCTION

1265 cases | 24 Magnums

RELEASE | RETAIL

Summer 2018 | \$46

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.



92 Pts / jamesuckling.com

90 Pts / Wine Spectator