



FAIRSING VINEYARD 2017 FÁINNE PINOT NOIR

VINTAGE

The 2017 growing season began with record-breaking rain, our weather station recorded a total of 58 inches of rain from October 1, 2016 through April 1 of 2017.

Bud break occurred slightly later than average on April 27 and was followed by steady early growth and cool temperatures. The vineyard began to bloom in mid June and late summer temperatures increased the degree day accumulations to a total of 2450.

This 2017 barrel select Fáinne Pinot noir is a compilation of our finest blocks from across the vineyard. It is a compelling combination of Dijon 114, 115, 667, 777, Pommard, and Wadenswil.

This wine was fermented in two-ton fermenters and then moved to barrels, 60% of which were new French oak. Toasted and spicier barrels are sourced for our Fáinne program from coopers Sirugue and Billon with emphasis on the Tronçais and Allier forests.

Aged in the barrel 16 months, this wine was bottled December 13, 2018 with a final alcohol of 14.0%

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Pinot noir

SELECTIONS

*Dijon 114, 115, 667, 777,
Pommard, and Wadenswil*

HARVEST

October 6, 2017

AGING

16 months, 60% new French oak

BOTTLED

December 13, 2018

ALCOHOL | pH | TA

14.0 | 3.58 | 6.5 g/L

PRODUCTION

110 cases | 30 Magnums

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.

