

APPELATION Yamhill-Carlton AVA

ESTATE GROWN Pinot noir

SELECTIONS

Pommard, Dijon 777, Wadenswil

HARVEST

September 27, 2013

AGING

10 months, 28% new French oak

BOTTLED

August 21, 2014

ALCOHOL | pH | TA 12.9 | 3.62 | 6.1 g/L

PRODUCTION
255 cases | 6 Magnums

FAIRSING VINEYARD 2013 SULLIVAN PINOT NOIR

VINTAGE

The 2013 estate Pinot noir is the product of an exhilarating growing year.

We 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 providing excellent ripening conditions.

Veraison began in early August with grape clusters progressing to full color by the first of September. We harvested select blocks for this wine on September 27, 2013 just after a major shift in the weather.

This inaugural vintage of our Sullivan Pinot noir is crafted from Pommard, Dijon 777, and Wadensil selections from the east portion of the vineyard.

We honored Mike McNally's paternal grandmother, Winifred Sullivan with this bottling.

This wine experienced total elevage of ten months in 28% new French oak to an alcohol of 12.9% before bottling August 21, 2014.

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.







