



FAIRSING VINEYARD 2015 SULLIVAN PINOT NOIR

VINTAGE

The 2015 growing season began early with temperatures that were unusually warm but not extreme.

The buds opened March 17, with the vines flowering June 4 and verásion July 26. A late summer shower and cooler nights in August provided ideal ripening conditions through the remainder of the summer.

Select Pinot noir blocks were harvested from the east portion of the vineyard under blue skies September 9, 2015.

This 2015 Sullivan Pinot noir, is a distinctive blend of Pommard (55%), Wadenswil (25%), and Dijon 777 (20%) selections.

This wine fermented in two-ton fermenters before moving to barrels sourced from select cooperages with emphasis on the Troncais and Allier forests.

Total elevage was ten months with 30% new French oak. Bottling occurred September 24, 2016 with final alcohol of 14.2%.

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Pinot noir

SELECTIONS

Pommard, Wadenswil, Dijon 777

HARVEST

September 9, 2015

AGING

10 months, 30% new French oak

BOTTLED

September 24, 2016

ALCOHOL | pH | TA

14.2 | 3.67 | 5.6 g/L

PRODUCTION

360 cases | 18 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.



92 Points / Wine Enthusiast