



FAIRSING VINEYARD 2012 FAIRSING VINEYARD PINOT NOIR

VINTAGE

The 2012 vintage is remembered as an outstanding growing year.

We experienced 110 days of drought, which caused some nail biting but produced smaller berries with more intense flavor. The exceptional warm and dry year provided excellent ripening which resulted in little to no disease pressure.

We were delighted to harvest select Pinot noir blocks on October 5 in the absence of rain with cool nights and crisp mornings.

This inaugural vintage of our Fairsing Vineyard Pinot noir fermented in small temperature controlled steel barrels and was punched down twice daily.

The wine was transferred to oak barrels for an élevage of 14 months in 25% new French oak and 30% in one-year oak. Rich and beautifully-textured, this Pinot noir was carefully blended to final alcohol of 13.9%.

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.

APPELLATION

Yamhill-Carlton AVA

ESTATE GROWN

Pinot noir

SELECTIONS

Pommard and Dijon 115

HARVEST

October 5, 2012

AGING

14 months, 25% new French oak

ALCOHOL

13.9%

PRODUCTION

110 cases | 30 Magnums

