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APPELATION Yamhill-Carlton AVA

ESTATE GROWN Pinot noir

SELECTIONS Dijon 115, Wadenswil, Pommard

HARVEST September 9, 2015

AGING 10 months, 30% new French oak

BOTTLED September 24, 2016

ALCOHOL | pH | TA 14.0 | 3.71 | 5.8 g/L

PRODUCTION 380 cases | 18 Magnums

FAIRSING VINEYARD 2015 DARDIS 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 west portion of the vineyard under blue skies September 9, 2015.

This 2015 Dardis Pinot noir, is a balanced blend of Dijon 115 (58%), Wadenswil (31%) and Pommard (11%) 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%.

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 Spectator 90 Points / Wine Enthusiast