



## FAIRSING VINEYARD 2016 FAIRSING VINEYARD PINOT NOIR

### VINTAGE

*The 2016 growing season was warm and exceptionally beautiful. We experienced bud break April 1 with bloom in early June.*

*The warm summer temperatures with seasonal heat spikes were tempered by cool nights.*

*Veraison was in early August and we harvested our Pinot noir vines under clear skies on September 14, 2016.*

*This combination of combination of Pommard, Wadenswil, and Dijon 114 selections fermented in two-ton fermenters and then moved to barrels sourced from the Billon, Sirugue, and Cadus cooperages with emphasis on the Troncais and Allier forests.*

*Elevage was nine months in 30% new French oak to a final alcohol of 14.5% before bottling on August 28, 2017.*

### APPELLATION

Yamhill-Carlton AVA

### ESTATE GROWN

Pinot noir

### SELECTIONS

Pommard, Wadenswil,  
and Dijon 114

### HARVEST

September 14, 2016

### AGING

9 months, 30% new French oak

### BOTTLED

August 28, 2017

### ALCOHOL | pH | TA

14.5 | 3.64 | 5.5 g/L

### PRODUCTION

1265 cases | 24 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 Pts / [jamesuckling.com](http://jamesuckling.com)

90 Pts / *Wine Spectator*