FAIRSING VINEYARD

2015 FÁINNE PINOT NOIR

VINTAGE

The 2015 growing season began early with temperatures that were unusually warm but not extreme. We experienced bud break March 17, vines flowered June 4 and veráison was noted July 26.

A late summer shower and cooler nights in August provided ideal ripening conditions through harvest in early September,

This inaugural barrel select Fáinne Pinot noir is a deft blend of Wadenswil, Dijon 115, and Pommard from our finest blocks from across the vineyard.

This wine was fermented in two-ton fermenters and then moved to barrels, 60% of which were new French oak. Toasted and spicier barrels are sourced for our Fáinne program from coopers Sirugue and Billon.

Aged in the barrel 16 months, this wine was bottled December 16, 2016 with a final alcohol of 14.0%

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.

APPELATION
Yamhill-Carlton AVA

ESTATE GROWN
Pinot noir

SELECTIONS
Wadenswil, Dijon 115, and Pommard

HARVEST
September 9, 2015

AGING
16 months, 60% new French oak

BOTTLED
December 16, 2016

ALCOHOL | pH | TA
14.0| 3.70 | 5.9 g/L

PRODUCTION
72 cases | 12 Magnums

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

CERTIFIED FAMILY FOREST

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