

PIKE ROAD WINES

2015 Pinot Noir

**DOUBLE GOLD - 2018 San Francisco Chronicle Wine Competition
91 POINTS & BEST BUY - Wine & Spirits Magazine (Aug. 2018)**

How we make our Pinot Noir

All the fruit for Pike Road Pinot Noir is hand-picked and hand-sorted then fermented in small open-top stainless steel tanks. The wine is barrel aged in 100% French oak barrels for 10 months. Pike Road sources the best grapes and then takes a gentle approach to preserve the inherent qualities of the fruit.

Pike Road Pinot Noir is made from 100% Willamette Valley fruit. Primarily grown on our estate vineyards, the wine also includes smaller lots of fruit grown by our longtime, trusted partners here in the Willamette Valley. We believe this "multi-vineyard" approach results in a more complex, flavorful wine.

The 2015 Vintage

2015 was another warm year for Oregon's Willamette Valley. The growing season started early with fine weather during bloom leading to larger than average fruit set. In spite of generous thinning, sunny summertime weather meant plentiful crops that were ready early. To avoid overripe fruit, harvest was compressed into a busy three-week period. Thankfully, cool nighttime temperatures ensured that we did not lose the classic freshness that is the hallmark of great Willamette Valley wine.

Details:

Retail: \$20

Cases: 15,064

AVA: Willamette Valley

10 Months in 10% new french oak

T.A: 5.9 g/L

pH: 3.5

Alcohol: 13.5% v/v



With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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