

PIKE ROAD WINES

2017 Pinot Noir Willamette Valley

A richly concentrated and elegant take on this classic Willamette Valley wine.

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 2017 Vintage

2017 brought us back to what we consider a classic, cool-climate Oregon vintage, a year when our decades of experience paid off. Wet spring weather led to a more typical growing season compared with the past three vintages, all unusually hot. The summer of 2017 was warm and dry, leading to excellent flavor development in the fruit, but we thinned the crop considerably to ensure concentration and ripeness. Harvest was staggered because of the October rains, which meant long days for our crew during the windows of sun. 2017 wasn't an easy year to farm, but the fresh, fully developed flavors of the vintage make it worth the hard work..

Details:

Retail: \$20

Cases: 10,077

AVA: Willamette Valley

10 Months in 15% new french oak

T.A: 5.8 g/L

pH: 3.6

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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