

THREE FEATHERS ESTATE & VINEYARD

2016 Pinot Noir

VARIETAL	100% Pinot Noir
CLONES	667
APPELLATION	100% Chehalem Mountains Laurelwood sub-AVA
VINEYARD	Three Feathers
ALCOHOL	12.5%
HARVEST DATE	September 2016
SUGAR	21.1 Brix
AGING	10 months neutral French oak
PRODUCTION	95 cases
AWARDS	Silver Medal McMinnville Wine & Food Classic 2019

AROMAS AND FLAVORS

This wine presents an intense, clear garnet color with a touch of brick. The distinctive nose is very aromatic and fruity with a hint of earthiness. Light, supple and long on the palate, the flavors evoke cherry and ripe red fruits finishing with notes of leather, vanilla and kirsch.

THE VINTAGE

Our 2016 Pinot Noir is the first vintage featuring the single-clone (Dijon 667) Pinot Noir from Block One of Three Feathers Estate planted in 2014.

2016 season was characterized by a later bud break and bloom than previous years. The summer was dry and warm but the rains arrived in mid-September. Picking was done in the light of the harvest moon September 2016. The style of our 2016 Pinot is in the French tradition with lighter sugars, lighter color and lower alcohol making it long lasting in the bottle and excellent paired with both flesh and fowl.

In the heart of the Chehalem Mountains, at the Northern end of The Willamette Valley, Three Feathers high-elevation vineyards are part of Oregon's most recognized appellation of cool climate wines.

Our 155-acre Estate comprises rolling hills from 700 - 1000 ft in elevation which form a natural heat sink, sheltered from winds and capturing summer warmth in its own natural microclimate. Ancient marine soils and respectful farming practices result in rare wines that embody this distinctive region and each growing season.

At Three Feathers Estate & Vineyard, we produce handcrafted small-lot wines using only grapes grown on the Estate. Our passion for growing and commitment to authenticity contribute to our mission of creating the best Oregon wines that reflect our terroir.

