

2014 Ferris Wheel Estate Pinot Noir Elkton AVA

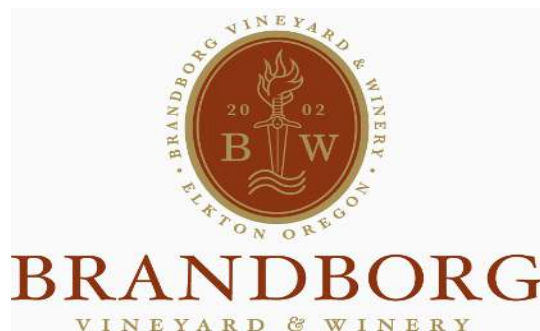
Production:	465 cases
Alcohol:	13.9%%
Total Acidity:	5.5g/L
pH:	3.73

Double Gold, Best of Show
Cascadia Wine Competition

The 2013-2014 dormant season was slightly warmer than average. The growing season was considerably warmer than normal, with some significant heat spikes, especially in September. Harvest occurred on October 3, more than two weeks earlier than 2013. We picked more on acid 7.1g/L and pH 3.39, preferring to not let the sugars get too high in this warmer vintage.

This medium hued wine shows a ruby garnet color. The aromas show bright cherry and blackberry fruit aromas with herbal, barrel toast and spice notes. The entry is pleasant and refreshing with good cherry fruit, blueberries, pomegranate and some plum. The tannins are apparent, but well balanced with the acidity and overall fruit profile. The finish is moderately full and well rounded.

This is a pinot that will work well with oily fish, one of Oregon's favorites, being grilled salmon. With the acidity and tannins, any dish with flavorful sautéed mushrooms would be a pleasant compliment.



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We are committed to sustainable farming and winemaking.

Our Ferris Wheel Estate Vineyard is Salmon Safe and LIVE Certified

