



Winter's HILL

ESTATE GROWN IN THE DUNDEE HILLS

2014 Dundee Hills Pinot Noir

Appellation: Dundee Hills, Oregon

Production: 143 cases, 750ml

Retail Price: \$39.00

Fermentation and Aging

The fruit is harvested by hand in the early morning while temperatures remain cool. The stemmed grapes were allowed to cold soak for 3 days before yeast inoculation. Gentle punch-downs by hand help to extract the color and tannin. After fermentation the wine was aged for 16 months in oak barrels.

2014 Vintage

The latest in a string of exceptional vintages, 2014 began early, with the vines breaking dormancy in late March. The spring and summer that followed were warm and dry, bringing on an early harvest at the end of September. Winemakers throughout Oregon were thrilled at the beautiful, flawless fruit. We harvested beginning on September 19 under perfect conditions.

Vineyards

This wine was made exclusively with grapes grown in our Dundee Hills Estate vineyard. South facing, at an elevation of 525-730 ft, the site is ideal for the production of premium Pinot Noir. Truly in the heart of Oregon's wine-country, Winter's Hill is bordered to the East by Domaine Serene, to the South by Stoller Vineyards, and to the North by Vista Hills. The Jory soil, evolved from 15 million year old basalt flows, contributes the berry flavors and smokiness of our Pinot Noirs. The estate has been Certified Sustainable and SalmonSafe since 1999.

6451 NE Hilltop Lane, Dayton OR 97114 / phone: 503-864-4592
Email: cellardoor@wintershillwine.com / web site: www.wintershillwine.com