

2014 THIBAUD'S CUVÉE - PINOT NOIR
ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 113, 115, 777

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

TERROIR
Sedimentary Willakenzie Soil
Volcanic Jory Soil

HARVEST DATES
September 18-27, 2014

OAK
30% New Oak

AGING
10 Months in French Oak
Barrels

SKIN CONTACT
20 Days

MALOLACTIC FERMENTATION
5 Months

BOTTLING DATE
August 27, 2015

FINAL ANALYSIS
Alc: 14.2%, pH: 3.7, TA: 4.8

CLOSURE
Cork-Free

CERTIFICATIONS
LIVE Certified Grapes and Wine
& Salmon Safe

TASTING NOTES

The 2014 Thibaud's Cuvée Pinot Noir is ruby in color with purple edges. Aromas of raspberry, black currant, cherry, dates, and a hint of lilac are found on the nose. There is a sweet attack on the palate with complex notes of black fruit, red fruit and hibiscus. Toasty white pepper and caramel linger in the long finish.

FOOD PAIRING

Appetizers, charcuterie, cheese, fish, poultry, pork and steak.

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