

HELIOTERRA

2016 Vintners Select Pinot Noir

Tasting Notes

Our Vintner's Select is – as the name suggests – our crown jewel, and what a jewel it is: to create the Vintner's Select, we thoughtfully select the best barrel from each vineyard site, resulting in a wine that is richer and more contemplative, with greater aromatics and texture, than the Willamette Valley Pinot. This wine drinks well at release, but is built for time in the cellar – taste it and we think you will agree. The 2016 vintage bursts with pie cherry, raspberry, and the more delicate, sweetly herbal aromas of gooseberry, violet, rose, and fresh herbs. The palate is equal parts vim and velvet, with dark, juicy notes of Bing cherry and plum, a dash of cola and cocoa, and distinct roasted notes on the finish.

Vineyard

Buffered from Pacific storms on the west by the Coast Range, the valley follows the Willamette River north to south for more than a hundred miles from the Columbia River near Portland to just south of Eugene. To the east, the Cascade Range draws the boundary between the Willamette Valley's misty, cool climate and the drier, more extreme climate of eastern Oregon. At its widest point, this long, broad valley spans 60 miles. Overall, the climate boasts a long, gentle growing season—warm summers with cool evenings, bursts of Indian summer into the fall and mild winters followed by long springs.

Vintage

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced throughout the state resulted in wonderful concentration and complexity with characteristic natural acidity. Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set for most producers. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October

Winemaking

We tasted through each barrel and blended the absolute best. This wine comes from our top three barrels from 2016.

Technical

Varietal: Pinot Noir

PH: 3.44

Alcohol: 14.33

Cases Produced: 140

