



2014 Pinot Noir

Willamette Valley, Oregon

Tangley Oaks 2014 Willamette Valley Pinot Noir Lot #25 has the refined fruit and elegance that can only be found in a Willamette Valley, Oregon Pinot Noir. The subtle offerings of this wine accentuate the complexities that make Oregon Pinot Noir a world renowned classic and stand out, arguably impossible to duplicate anywhere beyond the Pacific Northwest State. These grapes were carefully selected from the following areas: 40% Yamhill-Carlton, 18% McMinnville, 7% Dundee Hills, and 35% greater Willamette Valley.

Varietal:	100% Pinot Noir
Color:	Deep ruby red
Aroma:	Bright red cherries and raspberries, with earthy richness, and white pepper aromas.
Taste:	Sexy and understated, conveying fine-grained tannins with slight barrel spice. Medium bodied with lively acidity and a great entrance on the palate with a long, lingering finish.
Fermentation:	The grapes were destemmed and crushed into small open top tanks for fermentation. The must was hand-punched down twice a day for an average of 9 days. Pressed at dryness, the wine was then racked to neutral French Oak barrels where malolactic fermentation occurred.
Aging:	The wine was aged on lees in neutral French Oak for 8 months before racking clean to tank to be bottled. Oak is used as a complement, and does not take a prominent role in the wine profile.
Alcohol:	14.2%
UPC: 086891-08368-1	Competitive Set
SCC: 10086891-08368-8	Argyle, A to Z,
Pack Size: 12pk / 750ml	Adelsheim, Cloudline



Features

- This 2014 Pinot Noir comes from three different lots in the Willamette Valley and is the collaboration of three winemakers.
- The Willamette Valley is relatively mild throughout the year, with cool, wet winters and warm, dry summers.
- The Tangley Oaks Willamette Valley Pinot Noir is strictly engaged in the sustainability traditions that are so important to the Oregon way of grape growing.

Benefits

- Three winemaking communities came together to produce one exceptional wine. It is an advantage to sustain that sense of a winemaking community.
- The temperate climate combined with coastal marine influences make the gentle growing conditions within the Valley ideal for cool climate grapes like Pinot Noir.
- Consumers can feel good when they purchase the Willamette Valley Pinot Noir because of the low impact on the environment during its growth and production.

