



## *Domaine J. Meuret*

### **2014 Les Chênes Pinot Noir** Phelps Creek Vineyard • Oregon

#### **Vintage**

2014 was the hottest on record in Washington to date. Spring was warm, resulting in an even bud break, one to two weeks earlier than normal. This was followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then we received a nice break from the heat, as well as some much needed precipitation. As we transitioned into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2014 are rich, structured wines with deep flavors and concentration.

#### **Vineyard**

Located outside of Hood River, Oregon, Phelps Creek Vineyard continues to raise the bar for growing world-class Pinot Noir. Praise is due in part to a true Burgundy-like climate and long-time vigneron consultant, Alexandrine Roy of Gevrey-Chambertin. Original plantings of Pommard clone Pinot Noir date to 1990. Elevation ranges from 950–1,200 feet with an average annual rainfall of 36 inches. The soil described as “Oak Grove Loam” is comprised of deep, ancient volcanic soils that have a unique reddish color. The 2014 is equal parts Dijon 115, 777 and Pommard clones. Classically, wines from here express a spicy note often described as “pipe tobacco.” *100% organically grown, dry-farmed Pinot Noir*

#### **Harvest**

October 2 • 23–23.7 °Brix • 3.65–3.9 pH • 5.3–6.0 g/L TA

#### **Winemaking**

All three clones were gently destemmed separately into open top fermenters with 100% whole berries. After a five-day cold maceration under controlled temperatures, a native fermentation was permitted. Fermentations were punched down twice daily, with the temperature peaking at 78° F. After 10 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 16 months; 50% of these barrels were new. Racking occurred twice before bottling in March 2016.

#### **Wine Analysis**

13% alcohol • 3.7 pH • 5.6 g/L TA

#### **Tasting Notes**

A rich and seductive nose of leather, boysenberry, pipe tobacco, fresh morels, cedar and rose petals. This gives rise to broad flavors of black cherry, anise, red currant, fine grain tannins and a balanced acidity. The finish is focused, elegant and long. Youthful upon release, but with vast aging potential. This wine pairs well with salmon, duck, chicken, lamb, roast pork, wild mushrooms, stews and mild, firm cheeses.

**Release Date:** November 1, 2016

**Cases Produced:** 192