



THE VINTAGE

2013 started with an early bud break and early bloom developed into the warmest vintage at Illahe since 2009. After we picked part of the pinot noir, we had the heaviest September rain in our history over one weekend. Luckily, the rain dried and a warm, sunny October enabled us to pick with good skin development in both reds and whites.

TASTING NOTES

Aromas of cranberry chutney, pomegranate and Rainier cherries, with hints of tobacco, cola, and vanilla bean. Generous but supple tannins add balance to palate, with layers nuanced with fruit and earth. Essences of chocolate-covered cherries, huckleberry, star anise and cola round out the finish, which is bright and everlasting.

Illahe is a Chinook Jargon word meaning “earth,” “land,” or “soil.” We feel this reflects both our location in Oregon, as well as our desire to craft wines which express the variety of soils on our beautiful 80 acre estate. Illahe Vineyards was established in 2000 by Lowell Ford, grower of Oregon grapes since 1983.

Suggested Retail \$28

Technical Data:

AVA: Willamette Valley

Winemaker: Brad Ford

Production: 300 cases

Alc. 13.5% by volume

pH: 3.52

Brix at Harvest: 23.5

Barrel Age: 16 months, 25% new French oak

100% Native fermentation, 100% Wood fermented

Note: hand picked, hand sorted, 20% whole cluster, wood basket pressed, barrel aged

Soil types: Shallow Sedimentary Clay

Certifications: Certified Sustainable, LIVE Certified, Salmon Safe