



2014 was the warmest summer in Illahe history, and this after its earliest bud break and flowering. We experienced a long harvest with ripe, developed fruit in both our pinot noir and our whites.

TASTING NOTES:

The aromas of the 2014 Illahe Vineyards Estate Pinot Noir begin with strawberry, tamarind, and blackberry then broaden along the palate to include chalk, tobacco leaf, chocolate, and earth. The acid supports a complete yet not overwhelming tannin balanced between skin and oak. The wine retains its velvet mouthfeel through a process of clarification by racking. For an entry-level pinot, this wine is a great value and will last 6 to 12 years under the best conditions.

2014 Estate Willamette Valley Pinot Noir



TECHNICAL DATA:

Production: 6,000 cases

AVA: Willamette Valley

Winemaker: Brad Ford

Alc. 14% by volume

pH: 3.65

Brix at Harvest: 24.9

Barrel aged for 10 months in
25% new French Oak with a
few barrels of Oregon Oak

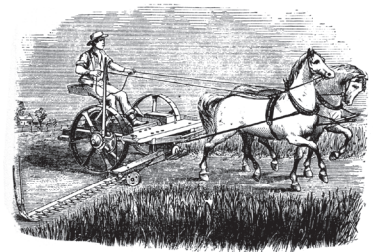
Vineyards: Estate Grown

Soil: Sedimentary Clay

Elevation: 450 to 250 feet above
sea level

Native fermentation (95%)

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



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