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## 2012 SOURIS, PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 275 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.2%

ELEVAGE: 100% FRENCH, 30% NEW

VINYARDS: WHISTLING RIDGE, BISHOP CREEK,

20 MONTHS IN BARREL

DUEX VERT & DURANT

SOIL: SEDIMENTARY & VOLCANIC

DRY FARMED

WHOLE CLUSTER: 60%

AVERAGE VINE AGE: 20 YEARS



THE SOURIS BOTTLING MOST CLEARLY REFLECTS THE NATURE OF WHAT I AM TRYING TO ACHIEVE IN WINEMAKING. IT IS AN AROMATICALLY COMPELLING PINOT NOIR THAT STRUCTURALLY FITS THE DESCRIPTION OF "THE IRON FIST IN THE VELVET GLOVE". 2012 PROVIDED NEAR PERFECT CONDITIONS AND THE DRY FARMED, OLD VINE FRUIT LIVES UP TO EXPECTATIONS.

THE 2012 WINES WERE HARVESTED IN EARLY OCTOBER, EXCEPT FOR ONE LATE PICK IN EARLY NOVEMBER. SMALL INTENSELY FRUITED CLUSTERS INSURED EACH VINEYARD'S DISTINCT TERROIR WAS CLEARLY DEFINED IN THE FLAVORS OF THE GRAPES. HANG TIME EXCEEDED 100 DAYS, SEEDS WERE RIPE, AS WERE STEMS, THUS WHOLE CLUSTER AVERAGED 60%. ALL FERMENTS USE INDIGENOUS YEAST, WITHOUT COLD SOAK AND ARE CONDUCTED WITHOUT TEMPERATURE CONTROL, AT DRYNESS THE WINES WERE RACKED DIRECTLY TO BARREL AND AGED IN A COMBINATION OF 500 AND 228 LITER FRENCH BARRELS.

THE 2012 SHOWS WEIGHT, STRUCTURE, AND THE PRECISION IN THE NOSE THAT IS TYPICAL OF THE SOURIS. THERE IS NO MISTAKING THE LATENT POWER BEHIND THE WINE. IT HAS A LOVELY COMPLEX NOSE OF BRIGHT CHERRY, SWEET STRAWBERRY, FLORAL NOTES, BROWN SPICE, OVERTONES OF BITTERSWEET COCOA, AND UNDERBRUSH. AROMATICALLY PURE BUT DEFINITELY RESTRAINED. THE PALATE IS ELEGANT FRUIT IN THE ATTACK, CORRALLED BY A TRIO OF TANNIN, ACID, AND A HINT OF BOTANICALS, WHICH TOGETHER CREATE A INTENSE, AND LONG PALATE IMPRESSION.