



2012 LAZARUS, PINOT NOIR

AVA: WILLAMETTE VALLEY

VARIETAL: PINOT NOIR

ELEVAGE: 100% FRENCH OAK, 0% NEW

15 MONTHS IN BARREL

HARVEST DATE: OCTO. 2ND-15TH

WHOLE CLUSTER: 45%

PRODUCTION: 500 CASES

ALCOHOL: 13.5%

VINEYARDS: WHISTLING RIDGE,
DURANT VINEYARD, HOFFARTH AND
BISHOP CREEK VINEYARD

ALL DRY FARMED

AVERAGE VINE AGE: 18 YEARS



2012 IS ONE OF THE TRULY GREAT VINTAGES IN OREGON'S VITICULTURAL HISTORY. A VERY COOL, WET SPRING RESULTED IN A RELATIVELY LATE BLOOM. THIS WAS FOLLOWED BY A MODERATE BUT DRY SUMMER. OPTIMAL RIPENING CONDITIONS COMBINED WITH A SMALL SET, YIELDED FRUIT OF AN INTENSE NATURE AND GOOD PHYSIOLOGICAL RIPENESS. OCTOBER WAS DRY, WITH PLENTY OF SUN BUT NOT OVERLY WARM. FRUIT WAS HARVESTED BEGINNING IN THE FIRST WEEK OF OCTOBER AND CONTINUED THROUGH THE 3RD WEEK OF THE MONTH WITHOUT A HINT OF INCLEMENT WEATHER. HANG TIME REACHED THE 100 DAYS REQUIRED FOR OPTIMAL FLAVOR DEVELOPMENT. THE RESULTING FRUIT CONTAINED THE INTENSITY, ACID, AND STRUCTURE PERFECT FOR GREAT PINOT NOIR. THE VINTAGE REMINDS ME OF A MORE INTENSE VERSION OF THE 2002 VINTAGE IN THE WILLAMETTE VALLEY.

THE LAZARUS CUVÉE IS A BLEND OF EACH OF OUR VINEYARDS, HIGHLIGHTING THE TERROIR OF THE NORTHERN WILLAMETTE VALLEY. ALL ARE DRY FARMED VINEYARDS (OF WHICH 2 ARE CERTIFIED LIVE), WITH VINES AVERAGING ABOVE 20 YEARS OF AGE. FERMENTS ARE IN SMALL BINS WITH INDIGENOUS YEAST AND NO TEMPERATURE CONTROL. FOOT TREADING IS EMPLOYED AS WELL AS PUNCHING DOWN THE CAP BY HAND. WINES ARE RACKED DIRECTLY TO BARREL AT THE END OF FERMENTATION AND REMAIN SO UNTIL JUST PRIOR TO BOTTLING. AGED 15 MONTHS IN BARREL THIS CUVÉE HIGHLIGHTS THE INTENSE FRUIT, AND ELEGANT CHARACTER OF THE VINTAGE. THE 2012 LAZARUS WILL DEVELOP WELL FOR THE NEXT 5 YEARS, AND AGE BEAUTIFULLY.