

# Sonría

2014 SONRÍA PINOT NOIR  
SHEA VINEYARD, WILLAMETTE VALLEY

## *Technical Notes*

VINEYARD: Shea Vineyard

HARVEST DATES: September 24 & September 30, 2014

BRIX: 23.1

BOTTLING pH: 3.68

AGING: 11 months in French oak  
(30% new French oak barrels  
Remond, Francois Freres, Tonnellerie O)

APPELLATION: Willamette Valley

BOTTLING DATE: August 12, 2015

HARVEST pH: 3.55

CASES PRODUCED: 145

FERMENTATION: 21 days on skins  
Native primary and secondary fermentation  
in 500L french oak upright puncheons. Hand  
punchdowns, 1-2x daily.

## *Vineyard Description*

Located within the Yamhill-Carlton District viticultural area, a subappellation of the greater Willamette Valley AVA, the 140-acre Shea Vineyard sits between 400 and 600 feet above sea-level. Well protected and less likely to suffer from valley frosts and the cold, high-elevation temperatures unsuitable for effective ripening, Shea supplies grapes to nearly 20 world-class Oregon and California wineries. The fruit for Sonria is sourced from Shea Vineyard block 28 planted to the Wadenswil clone and block 16 planted to the Pommard clone. Each block sits at 600 and 400 feet above-sea-level, respectively.

## *Winemaker Notes*

Gentle swirling immediately reveals fragrant red and black fruits. Bing cherry, red plum, dried rose petal and black currant flower the nose and carry onto the palate. Precise oak influence adds sandalwood and toffee notes that are complimented by a hint of earthy forest floor and a silky, creamy texture. A firm tannin and acid balance weaves this complex wine together, providing structure and long term ageability while maintaining elegance and finesse.