

ALCHEMIST

UNION WINE CO.

MADE IN OREGON

2011 Pinot Noir



Willamette Valley, OR

The goal of an alchemist is perfect proportion and harmony. Our approach to wine making is the same. There's a science, but also a bit of magic that goes into blending our Alchemist wines. To make this carefully crafted Pinot Noir, we source our fruit from our favorite parts of our partners' vineyards, drawing and blending from the beautiful palette of the Willamette Valley to create a refined and intensely vibrant wine. This is a wine for elevating everyday moments to the realm of art.

The 2011 harvest was one where experienced vineyard managers and wine makers needed every bit of instinct and good fortune to be successful. The year started off late and cold. We seemed to be constantly behind where we expected to be. As much as we tried to adjust our yield early in order to further ripening, we couldn't make up for the late start and cool summer. September brought warm weather that pushed sugars and helped tannins mature. As we entered into the normal harvest window, the fruit was not ready to pick. We waited patiently until mid-October to begin picking and proceeded to pick through mid-November. In the end our patience paid off, as we had beautiful, balanced flavors in our Pinot Noir.

Our 2011 Alchemist Pinot Noir has aromas of cherry, raspberry and cinnamon. The palate has rich red berry fruits and spice notes. These flavors are enveloped by the wines structure which gives it length and speaks to the wines ageability.

Technical Notes

Cold soaked for 6-7 days, active fermentations for 12-16 days. Aged in 100% French oak for 12 months. 50% once filled barrels, 40% twice filled, 10% neutral. The lots were pressed when dry, settled 3-4 days. The wine was racked to barrel where it aged-unmoved until blending 11 months later. The wine was then allowed to integrate in tank and bottled in early October 2012.

Vineyard Sources:

Carabella vineyard 41%
Chehalem Mountain Vineyard 32%
La Colina Vineyard 22%
Temperance Hill Vineyard 5%

Appellation:

Willamette Valley

Alcohol: 12.5% by Volume

pH: 3.65 **RS:** Dry

Release Date: October 2012

Cases Produced: 700

Bottle Size: 750 ML