



Willamette Valley, OR

The Wine

Many know that Alchemists have been trying to transform common metals into precious metals for millenniums. Not as widely known is the Alchemist's practice of plant alchemy, which transforms simple elements of nature into something with valuable healing powers. Our approach to winemaking parallels this alchemic process. Beginning with a simple fruit and through fermentation transforming it into something so much more. The transformation of grapes into wine is our Alchemy... our elixir of life... our Philosopher's Stone.

Our 2012 Alchemist Pinot Noir has aromas of ripe strawberries, raspberry, and bacon. This wine in your mouth has intensity and verve, with big flavors of ripe strawberry, raspberry, and plums. The concentrated fruit flavors are held in check by fine tannins that give this wine dimension and length.

The Vintage

The 2012 harvest was a welcome change from the prior two vintages. The growing season started off with our typical stretches of warm and cold weather. We did experience some cool weather during flowering which caused an irregular crop in Pinot Gris but Pinot Noir seemed to fair much better. The summer was defined by warm, dry stretches but the absence of really high temperatures made for great conditions to ripen our crops. As we neared harvest the weather cooled but remained dry which allowed fruit to ripen slowly leaving us with great flavor development and good phenolic maturity. The 2012 vintage produced darkly colored Pinot Noirs with fruit intensity and density on the palate.

Technical Notes

Cold soaked for 6-7 days, active fermentations for 11-13 days. Aged in 100% French oak for 11 months. 40% once filled barrels, 20% twice filled, 30% neutral. The lots were pressed when dry, settled 3-4 days. then racked to barrel where they aged- unmoved until blended 10 months later.

Appellation: Willamette Valley (69% Chehalem Mountain, 20% Dundee Hills, 11% Eola Amity Hills)

Vineyard Source: 56% Carabella Vineyard, 20% La Colina Vineyard, 13% Hawks View Vineyard, and 11% Temperance Hill Vineyard.

pH: 3.75 **TA:** 5.7 g/L **RS:** Dry

Release Date: May 2014

Alcohol: 14.2% by volume

Cases Produced: 1006

Bottle Size: 750 ML