



2016 ADRIANE

CHEHALEM MOUNTAINS PINOT NOIR

Named after Victoria's daughter and Colene's granddaughter, Adriane is an estate cuvée composed of specifically selected barrels that possess deep, concentrated flavors and a persistent finish. In the 2016 vintage, small ripe clusters created a wine with plush aromas of rich red fruit that jump from the glass--cranberries, pomegranite, and raspberry--with a hint vanilla and clean earth. On the palate, a mix of red fruit and warm spice are the velvety layer that mingle around the tannic structure. This layered, structured wine will drink beautifully over the next eight to twelve years.

WINEMAKING: Our earliest vintage to date, we harvested between September 11th and the 22nd. The fruit was 100% destemmed into small stainless steel tanks and began with a 4-5 day cold soak. Following this, tanks are gently warmed, and fermentation by indigenous yeast begins and proceeds for 10-14 days. During primary fermentation, the tanks are gently punched down by hand twice daily. Once fermentation is complete, we allow for 5-7 days of extended maceration in tank before we drain the tanks and press the skins and seeds very gently to procure the remaining juice. Both the free run juice and pressed juice then go directly to barrel without settling. After 11 months in French oak—34% new; 33% 1-year old; 33% 2-year old—the wine is then blended and bottled.

CLONAL COMPOSITION: 73% Dijon 115, 27% Pommard

SRP: \$50 | 492 cases produced.

ACCOLADES: Wine Spectator - 90 points | Vinous - 93 points



— COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional pinot noir. The property is named in honor of Victoria's mother, Colene Clemens. Wine production began in 2008, and Winemaker & Vineyard Manager, Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning. Prior to Colene Clemens, Steve spent six vintages as Assistant Winemaker at Beaux Freres.

— THE ESTATE —

Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. Currently 62 acres are planted to pinot noir & chardonnay.

— THE VINTAGE —

Continuing the trend of the past two years, the 2016 growing season was once again warm and dry. While not as hot as 2015 and with fewer days above 90 degrees, the season was decidedly above average in heat units and below average in precipitation. Picking commenced on September 11, beating out 2015 by a day for the earliest start to harvest we've had in our 11 years of production. The biggest difference in 2016 was the tiny cluster size, approximately 75-85 grams on average which is about two thirds the average weight of the previous 2 years. These tiny clusters with small berries alter the skin to juice ratio of the must considerably and have resulted in some fully saturated, dark pinot noirs that are loaded with structure and fruit intensity. While we expect these wines might need a little time to fully come into their own, they have not been as shy as the 2014s were upon release and should continue to develop for at least a decade.