



2015 VICTORIA

CHEHALEM MOUNTAINS PINOT NOIR

Victoria is Colene Clemens' daughter and our co-founder. Designed to represent the highest expression of the Colene Clemens Estate Vineyard in each vintage, this stunning pinot noir is artfully blended from a small number of very best barrels and most distinguished vineyard blocks. It opens with intense aromas of deep, dark red fruit, sweet spice, and sandalwood. The palate provides a seamless array of dark fruit, baking spice, and hints of vanilla, followed by a supple & persistent finish. This powerful wine will reward you after ten to fifteen years in the cellar.

WINEMAKING: Our earliest vintage to date, we harvested between September 12th and the 21st. The fruit was 100% de-stemmed 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—40% new; 40% 1-year old; 20% 2-year old—the wine is then blended and bottled.

CLONAL COMPOSITION: 56% Pommard, 38% Dijon 777, 6% Dijon 667

SRP: \$65 | 595 cases produced.

Wine Spectator: 94 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 55 acres are planted to Pinot noir & Chardonnay.

— THE VINTAGE —

The 2015 vintage has gone down in the books as the hottest growing season on record in the Willamette Valley. With temperatures breaking the 90°F mark a record 29 times and below normal precipitation, what resulted was a fast and furious growing season that culminated in one of the earliest harvests ever. We began picking at our Estate Vineyard on September 12, and concluded on the 21st. With brilliant weather, harvest was conducted under clear blue skies and picking was able to take place at a manageable pace when each vineyard block had achieved optimal physiological ripeness. Because of the warm daytime temps, getting started early in the morning at first light and finishing no later than 10 am was critical to ensure that the fruit was still cold and would process well.

Despite all the heat accumulated and the early pick dates, the resulting wines have shown an amazing amount of restraint and structure that one wouldn't necessarily anticipate from such a warm growing season. Yet another lesson about "just when you've seen it all."