



K R A M E R
V I N E Y A R D S

2014 Pinot Noir Estate

Sourced from own-rooted and grafted vines planted between 1985-95 and consisting of the three heritage clones of Pinot Noir: Wädenswil, Pommard, and Gamay Beaujolais. Our estate bottling reflects the philosophy of the winegrowing pioneers in the Willamette Valley.

Winemaking Notes

The grapes were harvested by hand, sorted, and destemmed. Then, the fruit underwent a five-day cold soak. After fermentation began, the must was pumped over and punched down twice daily until dry. After fermentation was complete, the must was pressed, combining press fractions. The wine settled overnight then was racked to 25% new French oak barrels and aged for ten months.

Technical Data

Appellation: Yamhill-Carlton

Alcohol: 13%

pH: 3.46 TA: 6.7 g/l

Harvest: September 21 & 22; 21.4° Brix

Cases produced: 375

Tasting Notes

Aromas of allspice, cola, cherry, raspberry, cranberry, Marionberry, and a slight floral note. On the palate, this wine is dry and light medium-bodied with good acidity and structure. Flavors include cherries, cranberries, cloves, and black tea. There's a strong midpalate presence, and a very long finish; evolves nicely in the glass.

MSRP: \$28

