



2016 PINOT NOIR SÉLECTION de BARRIQUE

The Year:

In 2016, the Willamette Valley continued to push the envelope to a new normal as the earliest vintage on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through veraison. Though it was an intense season due to the fast and furious early start, the fruit produced had wonderful concentration and complexity with the characteristic natural acidity. The result was perfectly ripe fruit with complexity and intrigue.

If 2014 and 2015 made very good wines, the 2016 vintage may be headed towards greatness.

The Sélection:

Only our favorite barrels make it into this Pinot Noir. This wine is the best combination of land and hand. The best fruit from our favorite blocks and the best result of our winemakers using their hands during harvest. This is the best that Domaine Loubejac can offer.

The Winemaking:

Sticking to our classic style, this fruit is hand harvested from across all clones and blocks of the vineyard. This blend is not predetermined, we let the land tell us what blocks to use. So we ferment in 1-10ton lots using a variety of extraction techniques to bring breadth and balance. As the wine ages in barrel we taste bi-monthly selecting only our favorite barrels for the final blend.

pH: 3.61 TA: 5.4g/L 13.2%ABV

The Flavors:

Fresh cut strawberries, currants, vanilla, slightly dried tobacco leaf, brown sugar and dark cherry. This wine has had the most love in the winery, so it's juicy and giving with seamless refined elegance. Be fancy and take this to your next dinner party or have it on a Monday. It doesn't judge, it's appreciates you. Cheers and thank you!