



Domaine Loubéjac

2017 PINOT NOIR

The Year:

2017 was a return to normal for the Willamette Valley after three consecutive warm vintages. The fundamental characteristics of the Willamette Valley's climate is cool and moderate; ripening each cluster on the edge of the on-set of fall. This type of growing season allows for complexities in flavor and for tannins to develop while retaining the backbone of the wines' acid.

The season started with a cool and wet March, April and May, which pushed bloom back to late June, setting the stage for a later harvest. Warm and dry conditions prevailed through the summer months creating the ideal situation for steady vine growth and fruit ripening. The vines set a higher than average crop. These crop levels were managed to bring the best out of the fruit.

As with all classic Oregon vintages, it came down to September and October. September heat waves can shrivel fruit, which forces an early harvest and brings the wines out of balance. 2017 did not disappoint. Two early September rain events refreshed the soils, giving the vines a boost to extend the growing season and build complexity. The first fruit harvested was in the third week of September. Calm and cool weather allowed for an easy pace of harvest through October. Pure, delicate and vibrant wines with intriguing structure were the result.

The Winemaking:

To bring out the classic style of the vineyard, this wine is a blend of all Pinot Noir clones and blocks. Each block is picked based on flavor and physiological ripeness. The blocks and clones are fermented separately in varying tank size from 1-ton to 10-tons. A combination of extraction techniques are used to bring balance, depth and breadth.

The Flavors:

Plum skin, freshly tanned leather, vanilla, ripe dark cherries, slight orange zest and huckleberries. This wine is broad with chewy tannins and fills the mouth along it's acid backbone. A testament to it's style and heritage drink this with a burger fresh off the grill or the duck confit that you're making on Thursday.

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