



**REUSTLE**  
PRAYER ROCK VINEYARDS

**2016**  
**PINOT NOIR**  
**UMPQUA VALLEY**

**VINTAGE**

The 2016 growing season was one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity. ~ Oregon Wine Board

**VINEYARD**

Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in the heart of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**. The nearby **Umpqua River** creates cool evening temperatures during the ripening period (ideal conditions for intense aroma and flavor development).

**WINEMAKING**

Grapes were destemmed, cold-soaked and inoculated in insulated 1-ton fermenters. Various strains of yeast were used to maximize complexity. Punch-downs were maintained at a minimum of two times per day, and sometimes up to four. Aged for **10 months in French Oak**, and aged an additional **1 year in bottle** before release.

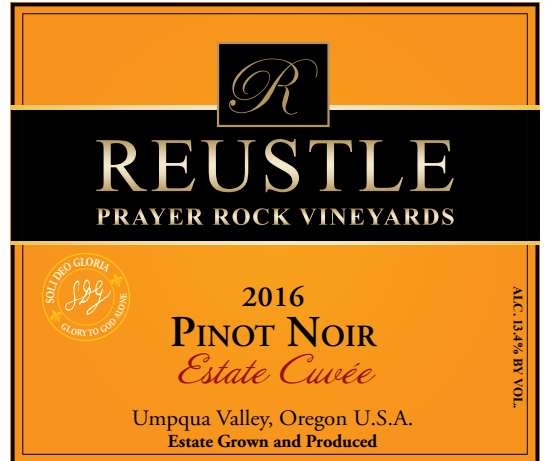
**PRESS HIGHLIGHTS:**

2019 San Francisco Chronicle Wine Competition - **Gold**  
2018 Oregon Wine Awards - **Gold**



**TASTING NOTES:**

smooth palate **Feminine**  
**Raspberry** **Earthy**  
medium-bodied **pomegranate**  
**Vanilla** **Cherry** **toasty**  
**rich** **Cherry Cola**  
soft french oak **Strawberry**



**TECHNICAL DATA**



Harvest Date: Early September  
TA: 5.7  
PH: 3.9  
Alcohol: 13.4%  
Aged In: 60% New,  
French Oak Barrels  
Barrels Produced: 19  
Clones: 37% Pommard  
37% 667 | 26% 777

**VINEYARD DATA**



Elevation: 460 - 660'  
Aspect/Slope: South-facing,  
5-40% slope  
Vine Age: 8-14 Years  
Soil Types: Oakland, Pengra, &  
Sutherlin Silt Loam

**FOOD PAIRING**

Grilled Salmon, Lamb,  
Blue Cheese

