



**REUSTLE**  
PRAYER ROCK VINEYARDS

**2015**  
**PINOT NOIR**  
**UMPQUA VALLEY**

**VINTAGE**

2015 was characterized by early flowering, and a warm, dry summer. The earliest harvest to date. Light rainstorms rolled through at the end of August, moistened the parched, drought-hit soils, and refreshed the vines well before they neared ripeness. September was among the coolest on record.

**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.

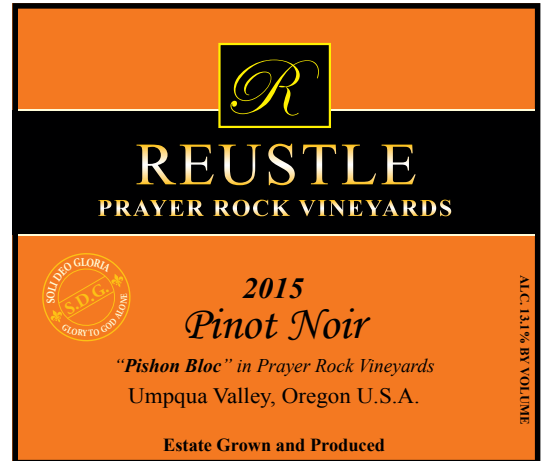
**PRESS HIGHLIGHTS:**

- 2018 San Francisco Chronicle Wine Comp. - **Gold**
- 2018 Oregon Wine Awards - **Gold**
- 2018 LA Int'l Wine Competition - **Gold**
- 2018 Cascadia Wine Competition - **Gold**



**2015 PINOT NOIR TASTING NOTES:**

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



**TECHNICAL DATA**



- Brix @ Harvest: 23.5
- Harvest Date: Early September
- TA: 6.3
- PH: 3.9
- Alcohol: 13.1%
- Aged In: 78% New, French Oak Barrels
- Barrels Produced: 21
- Clones: 38% Wadenswil, 38% Pom / 24% 115

**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

