



REUSTLE
PRAYER ROCK VINEYARDS

2017
PINOT NOIR RESERVE
UMPQUA VALLEY

VINTAGE

After a few dry winters, the 2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering. Flowering was complete and produced a very good fruit set. July ramped up the heat moving the vintage rapidly to véraison. August 2017 was the warmest August on record in the state. ~ Oregon Wine Board

VINEYARD

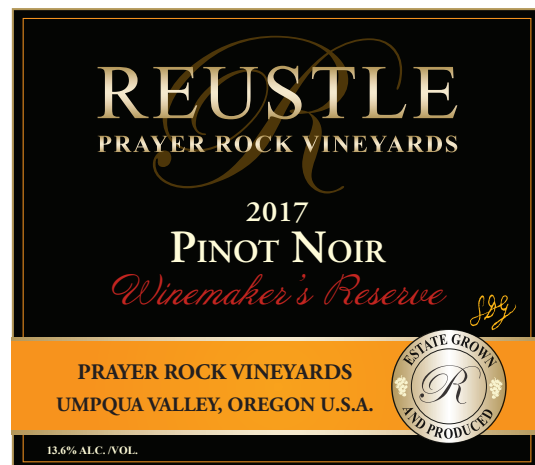
Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in the heart of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**. The nearby **Umpqua River** creates cool evening temperatures (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. Reserve designation is attributed as a selection of our favorite clones of Pinot Noir.

2017 PINOT NOIR RESERVE TASTING NOTES:

smooth palate masculine
red currant Earthy
medium-bodied expressive
structured tannins
rich Cherry Cola toasty
soft french oak raspberry



TECHNICAL DATA



Harvest Date: Early September
TA: 6.3
PH: 3.8
Alcohol: 13.6%
Aged In: 60% New,
French Oak Barrels
Barrels Produced: 20
Clones: 30% Wadenswil
35% 777 / 35% 114

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

