



2012

## Lenné Estate cinq élus Pinot Noir

### About Lenné

Lenné was born in 2000 when Steve and Karen Lutz bought a 21 acre site near the town of Yamhill, Oregon. Steve planted 15 acres of Pinot Noir on the site beginning in 2001. The vineyard is managed and farmed by Steve and the wine is made by Steve at Owen Roe with the help of their crew. Lenné takes its name from Karen's late father Lenny, an Englishman and farmer whose spirit lives on at Lenné

### The Vineyard

All of our Pinot Noir comes from our 15 acre estate Pinot Noir vineyard, a steep south facing slope near the town of Yamhill. The site was planted beginning in 2001 with dense spacing at nearly 2100 vines per acre. The site sits on a mixture of Peavine and Willakenzie soils at an elevation of 375 to 575 feet. The Pinot Noir clones Pommard, 114, 115, 777 and 667 made up the planting. Our philosophy from the beginning has been to dry farm, forcing the roots deep to look for water and nutrients. While we have paid the price with high young plant mortality, the plants that survive, like us, are stronger and express the true *terroir* of the site.

### Vintage

2012 was set out to be a perfect vintage with even, moderate temperatures and normal bud break. The fruit set right on schedule and produced small berries with relatively thick skins. The moderate temperatures and perfect growing season conjured up images of the 2008 vintage and by early September we were convinced that 2012 would be a repeat of that heralded vintage. But in mid September a warm wind came out of the east and bumped the sugar levels up and drove the vintage to closer resemble the 2006 vintage. The resulting wines are ripe, generous and will provide great pleasure for short to mid term drinking.

### Method

The 2012 Lenné cinq élus Pinot Noir was minimally handled using gravity. The grapes were gently de-stemmed and cold soaked for five days prior to inoculation. The must was then fermented at moderate temperatures and racked into small, French oak barrels and aged for 11 months prior to bottling.

### The Wine

cinq élus or "five chosen" represents the best barrel from each of our five distinct clonal blocks: Pommard, 115, 114, 777 and 667. The 2012 represents our inaugural release of this special wine and is the best young wine ever produced at Lenné.

Deep red fruits and layered mixed berry aromas are up front with a subtle spice aromatic in the background. The wine is redolant of mocha, the soil driven aromatic that represents the *terroir* of Lenné. On the palate cinq élus is dense with a rich mid palate and long finish. Drinkable now but best from 2022-25

Harvested 10/04-05/12, pH 3.72, alcohol 14.5%, 25% new oak.

Retail Price: \$72.00. 126 cases produced.

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