



2012 LeNez 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 vineyard is planted to the Pommard, 777, 115, 114 and 667 clones. The vineyard is dry farmed and sustainably with minimal use of non-organic chemicals.

Each year we make two bottlings, our Lenné Estate and LeNez Pinot Noirs. LeNez, French for "the nose" is the more fruit forward of the two and represents every clone in the vineyard.

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 Estate 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 (33%new) and aged for 11 months prior to bottling.

The Wine

The LeNez bottling is typically more fruit forward than our Lenné Estate Pinot Noir and is more approachable on release. The 2012 LeNez bottling will gain much more complexity with 5-8 years of bottle aging.

The poor sedimentary soil of Lenné create two terroir signatures: mid-palate grip and a distinct chocolate aroma. The 2012 LeNez has dark bing cherry, cola and mocha aromas. On the palate the wine is plush with a soft entry and long fishish. Best consumed from 5-8 years from release. Harvested 10/4-10/14, ph 3.81, alcohol 14%, 33% new oak. Retail Price: \$30.00. *492 cases produced.*

