



2013

## Lenné Estate 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

The 2013 vintage was characterized by even, moderate temperatures and normal bud break. The fruit set right on schedule and produced small berries with normal skins. The moderate temperatures continued with very few above 90 degree days. In early September we saw some heat followed by showers later in the month. The last weekend of September brought record setting rain into the vineyards of the Northern Willamette Valley. Fortunately Lenné fruit was ripe and we picked the two days prior to the rain storm. The resulting wines are delicate with beautiful textures and will provide great pleasure for short to mid term drinking. The vintage is on track to duplicate the progression of the 2007 vintage, lean when young and rich, textured and delicious with bottle age.

### Method

The 2013 Lenné Estate 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

The Lenné Estate Pinot Noir represents the best barrels from our 15 acre estate vineyard and is the flagship wine of Lenné.

The poor sedimentary soil of Lenné create two terroir signatures: mid-palate grip and a distinct mocha aroma. The 2013 Lenné Pinot Noir has black cherry, Bing cherry and mocha aromas. On the palate the wine has mouthwatering acidity with and fine grained tannins giving way to a long finish. The 2013 vintage reminds us of a denser version of the 2007 vintage that with moderate term bottle aging became one of the best vintages we have ever produced. A blend of Pommard, 115, 114 and 777 clones. Best consumed from 6-10 years from release. Harvested 9/26-9/27, pH 3.73, alcohol 13%, 35% new oak. Retail Price: \$45.00. 295 cases produced.

