



2014 Lenné 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 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.

In special vintages we take the best barrel from each of our 5 clonal blocks and blend them together to create our Lenné cinq élus(the five elected) Pinot Noir.

Vintage

The 2014 vintage was characterized by an early bud break . Following a warm, dry spring the weather turned normal with cooling and precipitation towards Memorial Day and early June. July and August were warm with a record breaking number of over 90 degree days. The fruit set was the largest in Lenné's brief history. The clusters were uniform and larger than normal but with moderate, thick skinned berries. We dropped very little fruit to avoid hastening ripening. The large fruit set delayed ripening and slowed down respiration resulting in higher acids than our normally found in a warm year. The resulting wines are fruit forward but with good, juicy acidity and loads of fine grained tannins.

Method

The 2014 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

The poor sedimentary soil of Lenné create two terroir signatures: mid- palate grip and a distinct mocha-chocolate aroma.

The 2014 Lenné cinq élus Pinot Noir represents the second vintage of this concentrated wine. The selection was chosen for mid-palate density complexity and finish. Our experience is that this wine will take longer than our other wines to evolve and should start to unfold four to five years after the vintage date On the palate the wine is layered and with mixed berry and mocha aromatics and a long juicy finish.



Best consumed from 6-12 years from release. Harvested 9/16-18,
ph 3.75, TA 6.66, 37% new oak, alcohol 14%, Retail Price: \$72 100 cases produced.