



LENNE ESTATE FACT SHEET

- About** Lenné Estate grows death-defying Pinot Noir vines in the Yamhill-Carlton AVA.
- History** Owner/Winemaker Steve Lutz began his wine career in Napa Valley, working cellars and managing tasting rooms for the Mondavis and Bill Harlan in the 1980s. He and his English wife Karen moved to Oregon in 1998 and began scouting vineyard sites after Karen inherited some money from her father Lenny, for whom the winery is named. Steve knew instantly when he had found the right site when he saw the poor soils and south-facing hillsides at 420-575 feet elevation are ideal for world-class Oregon Pinot Noir. He planted his first vines in 2001. Six long years later, the vineyard finally achieved a normal fruit set, and Steve opened a tasting room on site.
- Vineyard** Steve is fond of boasting that his steep, 20.9-acre hillside vineyard has the poorest soil in Yamhill County – the ancient, nutrient-poor peavine variety limits vine vigor and forces the plants to root deep into the earth and struggle for survival. Thousands have died, but the carnage is worth it; the dry-farmed vines that do survive produce small, naturally concentrated berries that yield distinct mocha aromatics, and rich mid-palate texture. The estate is planted with five clones of Pinot Noir (Pommard, 777, 115, 114, and 667), ranging in age from 13-16 years.
- Winemaker** Steve Lutz crafts the Lenné Estate wines with a minimalist's restraint, seeking to showcase the vineyard's unique terroir. Minimal oxidation, no centrifugal pumping, and only 11 months in a maximum of 35% new oak allow him to get the wines into the bottle as intact as possible.
- Wines** Lenné produces 15000 to 2000 cases annually of Pinot Noir. Their eight wines include **Le Nez** (representing the estate vineyard), **Lenné Cinq Élus** (a blend of the best barrel from each of the five clones), **Lenné Estate** (a barrel selection of the best wine from the estate, as well as clone-specific bottlings), the **Karen Pommard** (a single clone bottle named for Steve's wife), **Jill's 115** (a single clone bottle named for Karen's mother), **Eleanor's 114** (made with Dijon 114 and named for Steve's mother), and **Kill Hill** (a blend of 114 and 667 from the hillside with the highest vine mortality rate).
- Tastings** Lenné welcomes visitors to their tasting room **Wednesday through Sunday from 12-5 p.m.** Steve Lutz also teaches **wine seminars** including a "Red and Black" course that illuminates the differences between Yamhill-Carlton's black sedimentary soils, and the Dundee Hills' red volcanic soils. In a bold (and unusual) twist, his courses feature **blind tastings** of Lenné wines alongside top Pinot regions from around the world – including Burgundy, Willamette Valley, and New Zealand – with blind rankings of class favorites. [Click here](#) for class seminar schedule.
- Availability** Lenné Estate wines are available from the winery directly, and available in their online shop. Consumers may [order online](#) direct.
- Contact** 503-256-9562 • steve@lennestate.com
- Social Media** Twitter: [@LenneWine](#) • Instagram: [@LenneEstate](#)
- Media Contact** Carl Giavanti Consulting: 971-221-4212 • carl@carlgiavanticonsulting.com
- Winery Assets** Wine tech sheets, photos, video, and audio available upon request.

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