



2018 Lenné South Slope 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 multiple clones in the vineyard.

Vintage

The 2018 vintage was characterized by a normal budbreak on the 20th of April. After some warm weather at the end of April including our first day in the low 80's we had a typical cool May. The summer was warm with over thirty 90 degree days. Fortunately the weather turned cooler after the first week of September with a period early in the month when sugar levels didn't move at all with cool days and even colder nights. The cool weather came at the perfect time, letting the flavors play catch up to sugar levels. We started harvesting the last week of the month under clear skies. The resulting wines are on the opulent side with lush fruit and good balance.

Method

The 2018 Lenné South Slope 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

Each year we select some of the best barrels from our two Pommard blocks and our 115 block and blend them together. We love how these two clones interact over time to produce our flagship wine. .

The 2018 Lenné South Slope Pinot Noir is entirely estate fruit and nearly 80% Pommard clone with the balance the 115 clone. The wine has black currant, Bing cherry and mocha aromas. On the palate the wine is rich and jammy with loads of underlying fine grained tannins for structure. It will reward those with patience and improve over the next decade

Best consumed from 6-10 years from the vintage date. Harvested 10/1-10/03, Release date 9/1/2020
pH 3.81, TA 5.9, alcohol 14.2%, new oak 20% . Retail Price: \$55.00. *150 cases produced.*

