



## 2019 Lenné Eleanor's 114 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 wine comes from our 15 acre estate Pinot Noir and Chardonnay 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 Pinot Noir clones. In 2014 1200 vines of the Pinot Noir clone 777 were grafted to the 76 clone of Chardonnay. The vineyard is dry farmed and sustainably managed with minimal use of non-organic chemicals.

### Vintage

The 2019 vintage was characterized by a normal budbreak in early April. and a warm, wet spring. The summer was warm with heat days similar to 2012 and 2018 which produced big, lush wines. The 2019 vintage differed from those vintages with a rapid cool down in September. Flavors were able to catch up with sugars with the extended hang time because of the cooler weather. Harvest ensued and was finished the first week in October. The resulting wines have beautiful fruit, density without ever being heavy and should age beautifully. One of our favorite vintages and reminds us of the 2016 vintage.

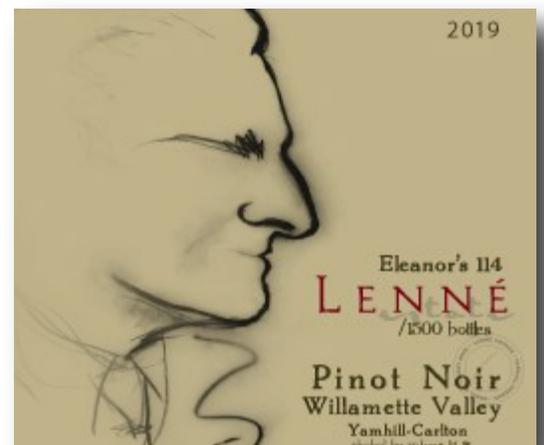
### Method

The 2019 Lenné Eleanor's 114 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.

Lenné is one of the few producers in the Northern Willamette Valley who bottles the 114 clone as a single clone wine. It is a fan favorite at Lenné and like the other 2019 wines is in perfect balance, with oak, acidity, tanning and fruit in harmony. The 114 clone is the most red fruited of all our clones and makes us think of Raspberry. This wine is bright with raspberry and black raspberry fruit and the underlying mocha aroma. On the palate the mouthwatering acidity frames a long finish.



Harvested 10/02/19 ph 3.55, TA 5.6, alcohol 14.25%, Retail Price: \$55 87 cases produced.