

REXHILL

2014 Willamette Valley Pinot Noir

APPELLATION: Willamette Valley

VARIETAL COMPOSITION: 100% Pinot Noir

HARVEST DATES: September 12 - October 5, 2014

VINEYARD SOURCES: High-quality, sustainably grown grapes from

every Sub-AVA in the Willamette Valley

CELLAR TREATMENT: French Oak, aged 11 months, 26% new oak

DATE BOTTLED: August 21 - 25, 2015

PRODUCTION: 7,110 cases (12/750 ml)

BOTTLING ANALYSIS: pH 3.58, TA 5.6 g/l, alcohol 13.5%

TASTING NOTES:

The 2014 REX HILL Willamette Valley Pinot Noir is a dark ruby red color with striking clarity and depth. Primary aromas of plum, black cherry, blueberries, tobacco, violets, lilacs, iris and wet stone lead. Over time, notes of cassis, thyme, iron, clean earth (sous bois) and wild strawberries (fraise de bois) deepen and add complexity to the initial bouquet. On the palate, the attack is focused and pure with a transparency that belies the intensity of the vintage. Flavors like cherries, cassis, flowers and smoke echo the aromas.

Structured with ripe tannins and good acidity, the 2014 REX HILL Willamette Valley Pinot Noir is a classic example of Oregon Pinot Noir from a vintage that gave us real density on the palate with bright fruit flavors and purity. The wine has the intensity, balance and concentration to age and become more complex over the next 15 to 20 years.

REX HILL WINES ARE MADE FROM 100% WILLAMETTE VALLEY GRAPES GROWN SUSTAINABLY.

WE HAND PICK, HAND SORT, AND HAND CRAFT OUR WINES USING SMALL FERMENTERS AND

SMALL FRENCH OAK BARRELS AND DRAW ON YEARS OF EXPERIENCE IN THE WILLAMETTE VALLEY,

WHERE WE HAVE BEEN OPERATING SINCE 1982, AS WELL AS EXPERIENCE IN OTHER

PREMIER GROWING REGIONS AROUND THE WORLD.





2014 VINTAGE NOTES:

2014 started out quick and warm with early budbreak. Exceptional weather conditions set very large potential crop across the state, requiring much crop thinning. The summer turned out to be the warmest in Oregon's history, yet it was without a real heatwave. Veraison occurred three weeks earlier than 2011, under warm and sunny skies. At the start of harvest, the fruit was perfect: perfect chemistry, perfect flavors, perfect health. Conditions during ripening were dry and sunny and grapes were able to be picked at optimum ripeness with no pressure from disease or weather. Both quality and quantity were high and the 2014 vintage in Oregon could be counted as among the largest and finest this state has ever seen producing winesof tremendous depth, balance and focus that will age for years.

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM

Hand picked Hand sorted Family owned since 1982



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