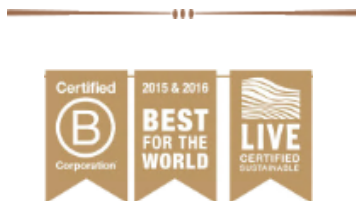




REX HILL
2017
WINE ADVOCATE'S
EXTRAORDINARY WINERY
— of the —
AMERICAS

Greater complexity results from sourcing grapes
from every Willamette Valley sub AVA



2015 Willamette Valley Pinot Noir

APPELLATION: *Willamette Valley*
VARIETAL COMPOSITION: *100% Pinot Noir*
HARVEST DATA: *September 6th - September 25th 2015*
VINEYARD SOURCES: *High quality, sustainability grown grapes from every Sub-AVA in the Willamette Valley*
CELLAR TREATMENT: *French oak, aged 11 months, 29% new oak*
DATE BOTTLED: *August 31st - September 1st 2016*
PRODUCTION: *5,196 cases (12/750 ml)*
BOTTLING CHEMISTRY: *pH 3.56, TA 5.8 g/l, alcohol 14%*

TASTING NOTES:

The 2015 REX HILL Willamette Valley Pinot Noir invites with vibrant notes of cherry, raspberry and marionberry mingling with toasty oak, cola, spice and vanilla notes and a dusty, earthy component. The generous palate shows darker fruit flavors of black cherry, blackberry, boysenberry and black plum. The wine is fresh yet sophisticated, with smooth tannins, lovely acidity and a lingering finish. While drinking well now, this is a Pinot Noir built for aging, with all components in decadent harmony, sure to grow more complex over the next 15 to 20 years.

2015 VINTAGE NOTES:

2015 started warmer and drier than average due to the strengthening El Nino leading to the earliest budbreak on record. Spring was typical for Oregon with alternating rain and sunshine, topping up soil moisture and slowing development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather remained warm and dry until harvest. 2015 was the earliest harvest in decades, but all in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.