



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

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

PREVIOUS VINTAGE



## *2016 Willamette Valley Pinot Noir*

APPELLATION:	<i>Willamette Valley</i>
VARIETAL COMPOSITION:	<i>100% Pinot Noir</i>
HARVEST DATA:	<i>September 6th - October 3rd, 2016</i>
VINEYARD SOURCES:	<i>High quality, sustainability grown grapes from every Sub-AVA in the Willamette Valley</i>
CELLAR TREATMENT:	<i>French oak, aged 10 months, 29% new oak</i>
DATE BOTTLED:	<i>August 31st - September 7th, 2016</i>
PRODUCTION:	<i>6,909 cases (12/750 ml)</i>
BOTTLING CHEMISTRY:	<i>pH 3.55, TA 5.7 g/l, alcohol 14.1%</i>

### TASTING NOTES:

The 2016 REX HILL Willamette Valley Pinot Noir opens with heady, ripe fruit notes of black cherry, raspberry, black plum, red currant and blackberry. Floral aromas arise of lavender and violet along with tomato leaf, rhubarb and peppercorn with a hint of French Oak. The palate has impressive structure, balance, and acidity, with integrated oak notes and red and black fruit flavors. While drinking well now, this is a Pinot Noir built for aging and will grow more complex over the next 15 to 20 years.

### 2016 VINTAGE NOTES:

The 2016 vintage was one of contrasts. Spring saw record warm temperatures push budbreak and flower earlier than ever. This heat interspaced with rain led to very fast growth and heightened mildew pressure, but 100 degree days gave way to temperatures through the summer slowing growth and ripening. Veraison was almost three weeks in some vineyards leading to a long and stretched out harvest. A short heat wave before picking pushed some vineyards to ripen and we had to work quickly to bring the fruit in before it became overripe. All in all, we saw beautiful weather, a little lower yields than projected and tremendous clean, concentrated and fully ripened fruit.