



IRVINE & ROBERTS
VINEYARDS

2017 ESTATE PINOT NOIR

ROGUE VALLEY, OREGON

VINEYARD

Appellation	Rogue Valley, Oregon
Site	Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou mountain ranges at the southern end of the Rogue Valley AVA, on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.
Clonal Selections	Wädenswil, 4407, 115, 777, Pommard, 667
Planted	Our Estate blocks of Pinot Noir were planted in 2007 and 2012.

VINTAGE

Growing Season	The 2017 vintage yielded wines with complex depth of fruit flavor, well-developed tannins, lower alcohols and overall textural harmony. A moderate and rainy spring gave way to a warm, beautiful early summer, which contributed to consistently even yields. A warm August contributed to generous fruit character, while cooler temperatures in September allowed for optimum phenolic ripeness and acid balance.
Harvest Dates	September 23-26, 29; October 2, 5

WINEMAKING

Varietal Composition	100% Pinot Noir
Fermentation	Each block of our Estate Pinot Noir is managed separately and fermented individually, enabling us to express its unique combination of terroir, clone and rootstock. Our fruit is hand-picked, hand-sorted and gently destemmed into small, temperature-controlled tanks. Fermentation is conducted by specific organic yeasts, and each lot is punched down twice daily. To achieve the right level of maceration and extraction, careful consideration is given to when and how hard each lot is pressed.
Aging	After pressing, our Pinot Noir is held in temperature controlled tanks until all solids have settled out and the last of the sugars have fermented. The wine is then racked to a thoughtful selection very tightly grained, well-seasoned, moderately toasted French oak barrels. The 2017 vintage Estate Pinot Noir was aged in 21% new, 23% once-used, and 56% neutral barrels for 16 months before being blended and bottled.
Cases Release Date	1,827 March 1, 2020
Tasting Notes	On the nose, bright cranberry, dried hibiscus, and wet fir needles are complemented by orange peel and grated nutmeg. Round and lush yet focused on the palate, with elegant movement through the finish.