



2013 Alloro Vineyard Estate 'Justina' Pinot Noir

A special barrel select blend, crafted to showcase the very best of the vintage, with more oak influence and more body, weight, texture, and complexity

APPELLATION: Alloro Single Vineyard
100% Estate Grown & Bottled
Chehalem Mountains AVA
LIVE & IOBC Certified Sustainable

TOPOGRAPHY: 450 - 600ft elevation
Southwest aspect

SOIL: Laurelwood Series

HARVEST: September 19 - October 4

ELEVAGE: Meticulously Sorted & Destemmed
No Cold Soak; BRG Inoculated
Warm Fermentation; Native ML
10 months in French Oak, 71% new

CLONES: 100% Dijon 777

CELLARING: Drink now through 2027

PRODUCTION: 40 cases

ALCOHOL: 13.6%

WINEMAKER: Tom Fitzpatrick

PROPRIETOR: David Nemarnik

Alloro Vineyard
22075 SW Lebeau Road
Sherwood, OR 97115
(503)625-1978
info@allorovineyard.com



THE VINEYARD

78 acres of uniquely contoured, loess-derived, Laurelwood soil. Located on a southwest-facing slope in Oregon's Chehalem Mountains, this special place is the heart and soul of our wines. Our Pinot noir blocks are comprised of clones 777, 667, 114, 115, and Pommard, grafted to Riparia Gloire and 3309 rootstocks.

THE VINTAGE

The 2013 vintage began with a fairly typical Spring. We began to see bud swell in late March. Bud Break occurred the week of April 14th and Bloom took place throughout the week of June 6th, a bit earlier than we'd seen in a few years. With a relatively warm Summer and early Veraison, we were concerned about sugar accumulation outpacing flavor development and began harvesting our Pinot noir on September 19th. This would prove extremely valuable. The last week of September would bring us remnants of a typhoon, delivering 5 inches of rain in less than 5 days. Fortunately, most of our Pinot noir was already picked, leaving only our healthiest white grapes on the vine, which ripened wonderfully in the dry October days to follow.

TASTING NOTE

This wine reveals blackcherries, blueberries, and plum, with intense sweet tobacco, baking spice, italian spice, rose petal, and subtle hints of dark chocolate. The luscious mouthfeel has broad, velvety texture, that persists pleasurably on the palate, all supported with lively acidity, and nice mid-palate weight. The long finish lingers with a potpourri of bright raspberries, clove, cinnamon, and a mixed floral bouquet.