



2014 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 20 - 23
- ELEVAGE: Meticulously Sorted & Destemmed
4-6 Day Cold Soak; Native Inoculum
Warm Fermentation; Native ML
11 months in French Oak, 75% new
- CLONES: 100% Dijon 777
- CELLARING: Drink now through 2032
- PRODUCTION: 150 cases
- RETAIL PRICE: \$ 85.00
- WINEMAKER: Tom Fitzpatrick
- PROPRIETOR: David Nemarnik

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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, Wadenswil, and Pommard, grafted to Riparia Gloire and 3309 rootstocks.

THE VINTAGE

The 2014 vintage began with a fairly typical, albeit, warm Spring. We began to see bud swell in late March. Bud Break began the week of April 8th and Bloom began the week of June 1st, a bit earlier than typical. The warm and sunny conditions persisted and 50% Veraison was observed on August 14th, about 2 weeks early. The warm days continued through September and harvest began about 2 weeks early on September 19th, in warm but otherwise ideal conditions.

TECHNICAL DATA

Alcohol	= 14.1%
pH	= 3.66
TA	= 5.60 g/L
VA	= 0.63 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L

ACCOLADES

96pts Wine Enthusiast (Cellar Selection)
95pts Wine Spectator (Top 20 OR List)
93pts James Suckling
93pts Vinous
92pts Wine & Spirits (Year's Best US Pinot)
SF Chronicle - Silver