



2015 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 10 - 15
- ELEVAGE: Meticulously Sorted & Destemmed
4-6 Day Cold Soak; Native Inoculum
Warm Fermentation; Native ML
11 months in French Oak, 80% new
- CLONES: 81% -777, 19% -114
- 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

2015 began with a record early budbreak on March 22nd. Warm and dry conditions persisted through August. Although ripening was shifted to the warmest part of the year, early vineyard activities, tempered these conditions. A cool-down during the last week of ripening further contributed to the formation of this ripe, yet extremely expressive wine.

TECHNICAL DATA

Alcohol	= 14.1%
pH	= 3.66
TA	= 5.70 g/L
VA	= 0.7 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L

ACCOLADES

95pts Wine Enthusiast (Editors' Choice)
94pts James Suckling
93pts Vinous
91pts Purely Domestic Wine Report
Gold Medal - SF Chronicle