



## 2015 Alloro Vineyard Estate 'Riservata' Pinot Noir

A special barrel select blend, crafted to capture additional body, weight, texture, and complexity, while still showcasing our estate's distinctive personality

- 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, 46% new
- CLONES:** 32% Pommard, 46% - 777,  
and 22% - 114
- CELLARING:** Drink now through 2029
- PRODUCTION:** 300 cases
- WHOLESALE:** \$34.00
- 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	= 3.65
TA	= 5.70 g/L
VA	= 0.65 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L

### ACCOLADES

95pts PinotFile  
93pts James Suckling  
92pts Wine Advocate  
92pts Wine Enthusiast  
92pts Vinous  
92pts Wine & Spirits