



2016 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 12 - 16
- ELEVAGE:** Meticulously Sorted & Destemmed
5-7 Day Cold Soak; Native Inoculum
Warm Fermentation; Native ML
11 months in French Oak, 49% new
- CLONES** 23% Pommard, 36% - 777,
29% - 114, 12% - Wadenswil
- CELLARING:** Drink now through 2028
- PRODUCTION:** 300 cases
- RETAIL PRICE:** \$50.00
- 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. LIVE and IOBC Certified Sustainable, our Pinot Noir blocks are comprised of clones 777, 667, 114, 115, Wadenswil, and Pommard, grafted to Riparia Gloire and 3309 rootstocks.

THE VINTAGE

2016 began with an early Budbreak on April 16th and then an early Bloom on May 30th. Warm and dry conditions persisted through August, delivering another early harvest starting on September 29th. Although ripening shifted to the warmest time of year, early vineyard decisions tempered these conditions.

TECHNICAL DATA

Alcohol	= 14.3%
pH	= 3.70
TA	= 5.30 g/L
VA	= 0.61 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L