



## 2014 Alloro Vineyard Estate Pinot Noir

A blend of all our Pinot noir blocks, crafted to represent a complete expression of our estate and showcase its 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 20 - 23
- ELEVAGE:** Meticulously Sorted & Destemmed  
4-6 Day Cold Soak; Native Inoculum  
Warm Fermentation; Native ML  
11 months in French Oak, 23% new
- CLONES:** 46% Pommard, 35% - 777,  
and 19% - 114
- CELLARING:** Drink now through 2027
- PRODUCTION:** 1,600 cases
- RETAIL PRICE:** \$35.00
- WINEMAKER:** Tom Fitzpatrick
- PROPRIETOR:** David Nemarnik

*Alloro Vineyard*  
22075 SW Lebeau Road  
Sherwood, OR 97115  
(503)625-1978  
[info@allorovineyard.com](mailto: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, 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	= 3.61
TA	= 5.90 g/L
VA	= 0.60 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L

## ACCOLADES

93pts Wine Enthusiast (Editor's Choice)  
93pts James Suckling  
90pts Vinous  
SF Chronicle - Gold