

Ortman Family Vineyards



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OVERVIEW

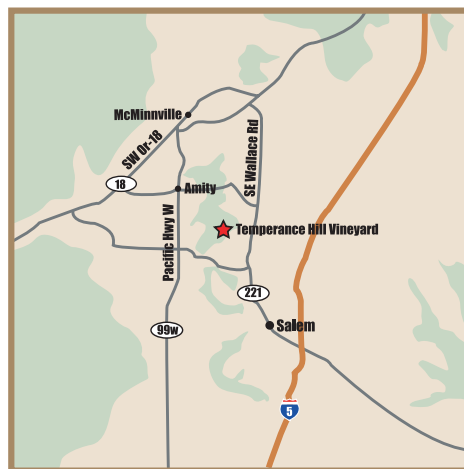
The 2003 Pinot Noir from Willamette Valley is our first from this famed winegrowing region in Oregon. In 2003, we were inspired to complement our Santa Rita Hills Pinot Noir bottling with one from Willamette Valley, to showcase the uniqueness and excellence of both regions. We also acquired property in Willamette Valley and planted a small Pinot Noir vineyard, initiating a long-term commitment to the area. Our 2003 vintage hails from Temperance Hill Vineyard, one of the most highly regarded vineyards in the valley.

VINEYARD

Temperance Hill Vineyard is located in Willamette Valley's Eola Hills, which were formed by ancient volcanic uplift—resulting in igneous Nekia and Jory soils that impart unique qualities to the fruit. We select our grapes from a southeast-facing slope at an elevation of 700 feet, where a long growing season is protected from rain by the surrounding mountains (a geological effect known as a “rain shadow”). Here, viticulturist Dai Crisp employs sustainable and progressive vineyard practices that yield superior fruit with a vivid sense of terroir.

WINEMAKING

The 2003 growing season in Willamette Valley was long and warm, yielding fruit with intense color and concentrated flavors. Despite the threat of rain during harvest, we waited until the fruit reached optimal ripeness before picking. The must was cold soaked for two days, followed by fermentation in a small open-top fermenter. The cap was punched down manually three times daily during fermentation for improved color and extraction. After gentle pressing, the wine was returned to tank for two days of settling, then racked to French oak barrels for aging.



Vineyard

Temperance Hill

Soil Composition

Nekia basalt sediment with Jory loam

Duration of Aging

13 months in French oak barrels (40% new oak)

Varietal Composition

Pinot Noir 100%

Production

220 cases

Final Analysis

TA .56
pH 3.60
Alc. 13.8%

Winemakers' Tasting Notes

Our 2003 Pinot Noir begins with complex aromas of black cherry, peppermint and oregano with hints of cola and truffle. Soft, subtle flavors of dried cherry and strawberry unfold with an appealing earthy quality that is attributable to the Temperance Hill terroir. Firm acidity and assertive tannins ensure that this wine will age beautifully for at least 10 years. It pairs well with a wide variety of cuisine, particularly rack of lamb with rosemary seasoning, roast chicken with lemon and herbs, and hearty mushroom soup.

Chad Ortman *Matthew Gutz*