

PAUL O'BRIEN

WINERY



Pinot Noir Madrona Hill 2016

Grapes:	100% Pinot Noir
Clones:	777 and Pommard
Region:	Chehalem Mountains
Vineyards:	Madrona Hill Vineyard in eastern part of Chehalem Mountains
Altitude:	South/Southeast
Exposure:	550' above sea level
Soil:	Laurelwood
Vine Age:	15-20 years
Vine Training:	VSP
Time of Harvest:	October 17th
Vinification Process:	The grapes are fermented in concrete open tops and one ton bins
Aging Process:	The wine ages 14 months in 40% new French oak
Alcohol Content:	14.50%
Total Acidity:	5.5g/l
PH:	3.58
Tasting Notes:	Dark cherry, sandalwood, baking spice great elegance of aromatics with concentrated fruit in the mouth.
Winemaker:	Scott Kelley
Cellaring:	Up to 10 years
Closure:	Diam Cork