

# PAUL O'BRIEN

WINERY



## Pinot Noir Umpqua Valley 2018

<b>Grapes:</b>	100% Pinot Noir
<b>Clones:</b>	45% Pom, 17% #114, 22% #115, and 16% #Wad
<b>Region:</b>	Umpqua Valley
<b>Vineyards:</b>	Bradley Vineyard, Susan's Vineyard
<b>Altitude:</b>	300' - 1000'
<b>Exposure:</b>	Southwest
<b>Soil Type:</b>	Red Decomposed Sandstone
<b>Vine Age:</b>	20-40 years
<b>Vine Training:</b>	VSP
<b>Time of Harvest:</b>	Late September to mid-October
<b>Total Production:</b>	470 cases
<b>Vinification Process:</b>	The grapes undergo vinification in open top concrete fermenters. 28% whole cluster.
<b>Aging Process:</b>	The wine ages 14 months in oak, with 28% new French Oak
<b>Alcohol Content:</b>	13.50%
<b>Total Acidity:</b>	5.8 g/l
<b>PH:</b>	3.54
<b>Tasting Notes:</b>	Bright red. This wine opens with cherry and raspberry fruit which gives way to notes of truffle and sandalwood.
<b>Winemaker:</b>	Scott Kelley
<b>Cellaring:</b>	Up to 10 years
<b>Closure:</b>	Diam Cork
<b>Food/Menu Pairing:</b>	A great pairing with Cedar Planked Salmon or Wild Mushroom Pizza.