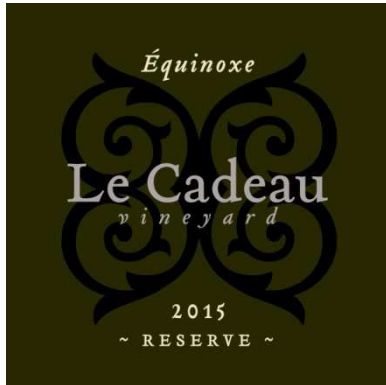




2015 “Équinoxe Reserve” Pinot Noir



Production:	72 cases (3 barrels)
Winemaker:	Jim Sanders
Alcohol:	14.4%
Barrel Age:	16 months in French oak; 33% new
Vineyard AVA:	Chehalem Mountains AVA, Willamette Valley
Vineyard blocks:	Center crest of the estate, Southern-facing
Clones:	Dijon 115, Dijon 667, Dijon 777, Pommard

The Équinoxe cuvee is sourced from the two center crest blocks of our estate vineyard, which receive equal sunlight exposure on both sides of the vines throughout the day – early morning through the early evening. Équinoxe soil is broken volcanic basalt known as Nekia, part of the Jory family. Since its inception in 2006, this cuvee has always shown the delicate balance between fruit, earthiness, and structure.

The 2015 Reserve is a careful selection of three barrels – one each from François Frères cooperage, Mercurey, and Ermitage – all containing the various clones of the Équinoxe blocks. All three barrels were aged an additional five months in order to develop lengthier tannin and greater nuance, before being bottled in February 2017.

Winemaker Jim Sanders has meticulously refined his talent in Oregon winemaking since the mid-90s. Jim's portfolio features some of the Willamette Valley's most acclaimed wines, including those produced under his partnership with Le Cadeau proprietor Tom Mortimer – Aubichon Cellars. Jim focuses on small production, hand-crafted wines, aged exclusively in top-tier French oak from the finest cooperages in Burgundy.

Buyer's Tasting Notes –