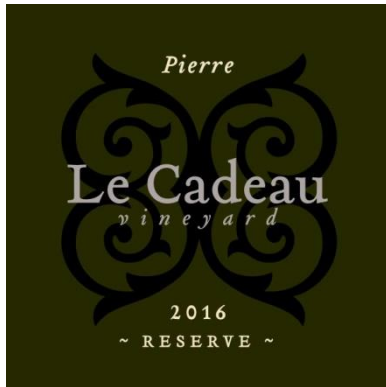




2016 “Pierre Reserve” Pinot Noir



Production:	47 cases (2 barrels)
Winemaker:	Steve Ryan
AVA:	Chehalem Mountains AVA, Willamette Valley
Vineyard soil:	Rocky volcanic basalt
Clones:	25% each: Dijon 114, Dijon 115, Dijon 667, Pommard
Barrel aging:	14 months, French oak
Fermentation:	50% whole cluster, Native yeast
Alcohol:	13.6%

Production notes – “Pierre Reserve” is an experimental winemaking collaboration between Pierre Millemann, enology consultant, and Steve Ryan, long-time Le Cadeau winemaker. The wine is an exploration of aromatic freshness and elegance. Production began with 50% whole cluster fermentation in a 1.25-ton Rousseau oak tank using native yeast. The wine was moved into 2 single-use Boutes Grand Reserve barrels for 14 months of aging before bottling on December 5th, 2017. With the creation of the 2016 “Pierre Reserve”, our goal was to evaluate Pierre’s Burgundian winemaking techniques in pursuit of high-toned, old-world-style Pinot Noir produced exclusively from early-picked Le Cadeau Vineyard estate fruit.

About the winemaker – After gaining his degree in soil science from University of Minnesota, Steve Ryan had the privilege of working as head winemaker of Martinelli in the mid-90s. While recently running the custom crush facility Rack & Riddle in Healdsburg, he focused on biodynamic research in Hopland, CA while making small-production cuvees from California and Oregon, including the highly regarded Le Cadeau “Côte Est” since 2007. Now settled into a home in the North Willamette Valley, Steve’s production is being crafted entirely out of Oregon beginning with the 2014 vintage.