TASTING NOTES: Clear and vibrant, the 2014 A to Z Oregon Pinot Noir opens with rich primary aromas of strawberries, cherries, blueberries, raspberries, even cranberries, developing to violets, red currants, pipe tobacco, iron and wet stone. The attack is beautifully balanced between richness and brightness with hints of roses, honeysuckle, red and blue fruit flavors. The mid-palate reveals ripe tannins and crisp acidity with a touch of minerality and spice (cinnamon, anise, saffron, sandalwood) lending greater complexity. This wine, succulent with great concentration, finishes long and rich with classic Oregon freshness. The harmony and depth of the 2014 Oregon vintage are on full display in the 2014 A to Z Wineworks Pinot Noir. Built for mid-term aging, this wine has great integrity and should drink well on release and for the next 3-5 years.

WINEMAKING NOTES: The 2014 A to Z Pinot Noir is a blend from more than 70 different vineyards across Oregon and approximately 100 different fermentations. Following the completion of primary and secondary fermentation, a single cuvée is blended highlighting the essence of Oregon Pinot Noir in 2014.

VINTAGE NOTES: Exceptional weather conditions brought early budbreak setting a very large potential crop across the state, requiring much crop thinning. The summer was the warmest in Oregon’s history, yet without a real heatwave. Dry and sunny conditions brought perfect fruit: perfect chemistry, perfect flavors, perfect health. The 2014 vintage in Oregon is among the largest and finest this state has ever seen producing wines of tremendous depth, balance and focus that will age for years.