



89 PTS  
**BEST BUY** 2/18

THREE TIME  
**ALL-STAR  
WINERY AWARD**

2015, 2017 & 2018

**Wine & Spirits**

89 PTS



**BEST IN CLASS**



2016 CRITIC'S CHOICE

TWICE NAMED  
**TOP 100 WINES**

**Wine Spectator**



## 2015 A TO Z OREGON PINOT NOIR

**TASTING NOTES:** The generous 2015 vintage delivered rich, dark color to the 2015 A to Z Oregon Pinot Noir. Striking aromas of black cherries, blackberries, blueberries and raspberries are overlaid with a cornucopia of spices. As the wine opens, aromas expand to include pipe tobacco, fennel and red currants. The palate initially mirrors the aromatics with complex, pure red and blue fruit flavors. As the wine moves across the palate, ripe, dusty tannins bracketed by juicy acidity give shape and definition to the powerful fruit flavors in harmony with a mineral quality, reminiscent of slate and graphite. The 2015 A to Z Pinot Noir is perhaps the most beautiful Pinot Noir we have made due to the perfect nature of the 2015 vintage in Oregon. While the stunning, complex, succulent 2015 A to Z Pinot Noir was built for near term drinking, this wine has great integrity and should have no problem aging for years to come.

**WINEMAKING NOTES:** The 2015 A to Z Pinot noir is a blend of the fruit from 70 different vineyards across Oregon and approximately 100 different fermentations. Following the completion of primary and secondary fermentation we work very hard to blend & craft a single cuvée which highlights what Oregon does best.

**VINTAGE NOTES:** 2015 started warmer and drier than average due to the strengthening El Nino. This led to the earliest budbreak on record in March, a month earlier than average. Spring was typical for Oregon with alternating rain and sunshine that helped top up the soil moisture and slow development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather stayed dry and warm all the way to harvest. 2015 was the earliest harvest we've seen in decades, and hot conditions put a bit of pressure on picking, but there was a distinct cool down mid-harvest allowing the grapes to hang longer to develop phenolic and flavor ripeness. All in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.

*Commerce with Conscience*

