



# TWOMEY

## 2017 WILLAMETTE VALLEY PINOT NOIR

### TASTING NOTES

#### APPEARANCE

Crimson

#### AROMAS

Strawberry, raspberry and sour cherry with a hint of sage

#### PALATE

Plush entry, savory umami character and sarsaparilla on the mid-palate

#### MOUTHFEEL

Powdery tannins with bright acidity

#### FINISH

Spicy

#### AGEABILITY

7 years

#### PAIRING

Rack of lamb with ratatouille and fire-toasted tomato vinaigrette

### NOTES FROM THE VINEYARD

We welcomed the rain that blessed the new year after two dry, back-to-back winters. The 2017 vintage began with a wet spring, pushing bud break to mid-April—a more normal start than the previous two vintages. Although flowering began in late May, cooler temperatures in early June slowed the process and ample ground water told us the crop would ultimately be rather large once fruit set was complete. The summer moved along with warm and dry conditions as per the norm in the Northern Willamette Valley. As we moved into September, temperatures began to drop. Ripening slowed, and we were able to pick at a calm, even pace. The resulting fruit had bright acidity, moderate sugar and an abundance of flavor.

### VINEYARDS

Prince Hill Vineyard  
Briscoe Vineyard

### HARVEST DATES

October 4-9, 2017

### ALCOHOL

13.8%

### AVERAGE BRIX

23°

### BARREL AGING

16 months in barrel, 9 months on primary lees

### BARRELS

100% French Oak, 37% new

### WHOLE CLUSTER

39%

### RELEASE DATE

September 2019