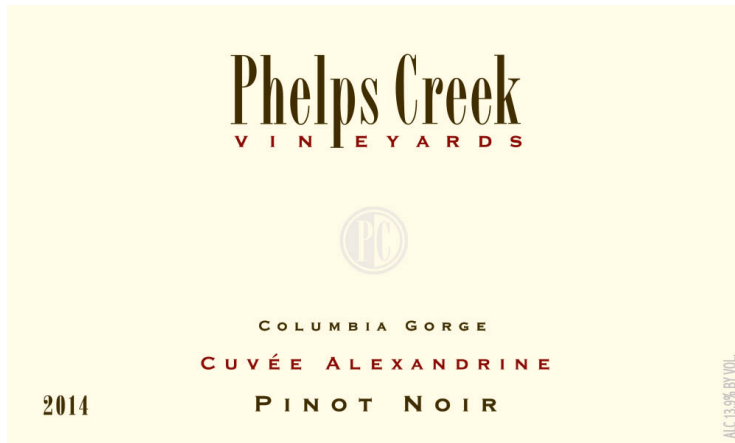


Phelps Creek

V I N E Y A R D S



2014 Phelps Creek, "Cuvée Alexandrine" Pinot Noir, Columbia Gorge

The vintage began early. A generous fruit set resulted in extra cluster thinning, with the season progressing at a rapid pace with a generous span of moderate heat. Anticipation grew for one of the earliest harvest in our 24 years of growing vines. Our fourth generation Winemaker Alexandrine Roy selected the finest 15 barrels from across our 30 acres of estate vineyards for this selection. A diversity of clones and micro-climates adds layers of sensory experience. Spontaneous, native yeast fermentation. Our famed tobacco and spice tones, emanating from volcanic soils, grace a lingering structure of savory red and dark fruit expressions.

100% Estate Pinot Noir
Native, spontaneous fermentation
Bottling date: 8/28/2015
Alcohol per Volume: 13.9%
Brix at Harvest: 23.8
Clonal Selection: 80% Pommard, 10% Dijon115, 10% Dijon 777
Soil: Oak Grove Loam-ancient volcanic basalt
All French Barrels 25% new Cadus M+
Case Produced: 416