



2017 Alloro Vineyard Estate 'Justina' Pinot Noir

A special barrel select blend, crafted to showcase the very best of the vintage, capturing more body, weight, texture, and complexity, and oak selection that brings out our site's darker spectrum of flavors.

APPELLATION: Alloro Single Vineyard
100% Estate Grown & Bottled
Chehalem Mountains AVA
LIVE & IOBC Certified Sustainable

TOPOGRAPHY: 450 - 600ft elevation
Southwest aspect

SOIL: Laurelwood Series

HARVEST: Sept 27 - Oct 6

ELEVAGE: Meticulously Sorted & Destemmed
5-7 Day Cold Soak; Native Inoculum
Warm Fermentation; Native ML
11 months in French Oak, 78% new

CLONES 100% - Dijon 777

CELLARING: Drink now through 2031

PRODUCTION: 300 cases

RETAIL PRICE: \$95.00

WINEMAKER: Tom Fitzpatrick

PROPRIETOR: David Nemarnik

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THE VINEYARD

78 acres of uniquely contoured, loess-derived, Laurelwood soil. Located on a southwest-facing slope in Oregon's Chehalem Mountains, this special place is the heart and soul of our wines. LIVE and IOBC Certified Sustainable, our Pinot noir blocks are comprised of clones 777, 667, 114, 115, Wadenswil, and Pommard, grafted to Riparia Gloire and 3309 rootstocks.

THE VINTAGE

2017 began late with ample Winter precipitation and a cool and wet Spring. Budbreak began later than in recent years, the 1st week of May. Record heat in late May lead to the onset of Bloom the 2nd week of June, just as cooler weather set in to slow this process. Heat ramped up beginning in July, with the warmest August on record. Upper atmospheric smoke from forest fires too distant to contribute smoke-related problems did shade vines from early September high heat. A cool down mid-September allowed for a slow and steady harvest which began on September 27th, in line with historic averages.

TECHNICAL DATA

Alcohol	= 14.2%
pH	= 3.62
TA	= 6.20 g/L
VA	= 0.75 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L