



## 2016 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:** September 12 - 16

**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 2030

**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

2016 began with an early Budbreak on April 16th and then an early Bloom on May 30th. Warm and dry conditions persisted through August, delivering another early harvest starting on September 29th. Although ripening shifted to the warmest time of year, early vineyard decisions tempered these conditions.

## TECHNICAL DATA

Alcohol	= 14.3%
pH	= 3.70
TA	= 5.40 g/L
VA	= 0.61 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L