



2016 Alloro Vineyard Estate Pinot Noir

A blend of all our older Pinot noir blocks, crafted to represent a complete expression of our estate and showcase its distinctive personality

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, 27% new

CLONES: 33% Pommard, 33% - 777,
29% - 114, 5% - Wadenswil

CELLARING: Drink now through 2026

PRODUCTION: 1,700 cases

RETAIL PRICE: \$40.00

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	= 5.30 g/L
VA	= 0.60 g/L
Glu+Fru	= 0.00 g/L
L-Malic	= 0.00 g/L