1 to Z WINEWORK

A TO Z PINOT NOIR 2013 **Appellation: Oregon; USA**

Closure: Alcohol:

Winemaker: Michael Davies Screwcap 13.0%



Vineyards

The 2013 A to Z Pinot Noir is a blend of fruit from over 70 different vineyards across Oregon and approximately 100 different fermentations. Following the completion of primary and secondary fermentation, we work very hard to blend our single cuvee which highlights the essence of Oregon Pinot Noir in 2013.

Tasting Notes:

The 2013 A to Z Pinot Noir leads with aromas of cherries, raspberries, and blackberries, developing to iris, blueberries, strawberries and minerals. A beautiful attack has vibrant red fruit flavors and floral notes, then deepens with hints of blood orange and blueberry jam. Ripe tannins are balanced by perfect acidity and the mid-palate reveals spice, tobacco and earth notes adding richness and complexity. The finish is quite long which allows all the elements of the wine to come together and show the intrinsic balance and complexity of the 2013 Oregon vintage.

Vintage:

2013 started off with a dry winter and an early spring. The arid conditions were a concern for most dry farmers but rain in May topped up the soil to carry the vines through the rest of the season. Budburst and bloom in Southern Oregon and the Columbia Gorge was early and aided by warm, dry weather that allowed for a great set and higher than normal yields. The Willamette Valley was also early with bloom but experienced a series of fronts which reduced set and lowered yields at most sites. Late season weather in the Willamette Valley caused some logistical challenges at harvest but helped to slow down the ripening. The warm, dry summer combined with the early start to the season made for the development of great color, flavor, and tannin ripeness.

Winery:

Founded in 2001 by four friends from two families, Cheryl Francis, Sam Tannahill and Bill and Deb Hatcher. As a négociant, A to Z specializes in blending wines to achieve richness, harmony and complexity that will express the essence of Oregon through each varietal.

