

REX HILL WILLAMETTE PINOT NOIR 2012

Appellation: Willamette Valley; Oregon; USA

Winemaker: Michael Davies Closure: Cork

Closure: Cork Alcohol: 14.0%





Tasting Notes

The 2012 REX HILL Willamette Valley Pinot Noir has diversity and depth of flavor opening with aromas of blackberries, blueberries, black raspberries, dark cherries, plums, quince, and many spices from cinnamon to ginger to star anise to coriander. With time, the nose opens further to reveal earth, tobacco, smoke, game, crushed rock and vanilla. Loaded with deep red, blue and black fruit flavors on the attack, the integrity that all classic Oregon Pinot Noirs possess, pulls the palate back from being too rich and ripe and balances the hedonism of the 2012 vintage with beautifully proportioned acidity and minerality. Fine-grained tannins and complex, concentrated fruit flavors lend great length and finish with lingering hints of coffee and cocoa powder. Although it will drink well young, it has the balance and structure to age and become more complex over the next 10 years.

Reviews

Ripe and generous, deftly balancing intense cherry, black currant and smoky, toasty overtones against fine, firm tannins and an open texture. The finish lingers easily. Best from 2016 through 2022. . 92 points, Harvey Steiman, Wine Spectator February 28, 2015

Vineyard

High-quality, sustainably grown grapes from every sub AVA in the Willamette Valley.

Winery

Rex Hill wines are made from 100% Willamette Valley grapes grown sustainably. We hand pick, hand sort, and hand craft our wines using small fermenters and small French oak barrels and draw on years of experience in the Willamette Valley, where we have been operating since 1982, as well as experience in other premier growing regions around the world.

Vintage

A normal budbreak launched us into a spring that was classic Oregon - periods of warm sunny weather followed by cooler rainy weather. We enjoyed a true summer with very warm weather for the first time in two years and no rain through July, August and into September with picking beginning in the Willamette Valley around the first week of October. All in all 2012 will be remembered as a classic Oregon vintage with great weather at harvest and low yields. The fruit was ripe, sound and very healthy. Little sorting was needed and the flavors were intense.

Stats

Harvest: October 7th-18th, 2012

Cooperage: 14 months in French oak, 28% new

<u>TA:</u> 6.2 g/l pH at bottling: 3.48

Bottling: September 2013

Cases Produced: 8904

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