

2017  
La Linea Pinot Noir  
Dundee Hills  
Willamette Valley, Oregon



Suggested Retail:  
\$86

***Vintage:***

Picked at the optimum balance of sugar and acid, the grapes from our 30+ year old Pinot Noir vines were 100% destemmed and naturally fermented in small 2-ton stainless steel tanks. A judicious combination of pump-overs and punch-downs proved successful in gently extracting the delicate tannins and complex aromas from the grape skins. Free-run and press fractions were kept separate and the wine was then aged for 10 months in French oak barrels, 25% of which were new. Spontaneous secondary fermentation contributes to the wine's delicate texture.

***Tasting Notes:***

A little shy with its look, this barrel-select wine will surprise you with its perfumed, complex nose of fresh raspberry, violets, and sweet spice. In the mouth, the wine is gracefully expressive with cherry and blueberry flavors paired with elusive notes of blood orange. The palate displays a delicate structure and delivers extremely polished tannins.

***Vineyards:***

Furioso Vineyard – Dundee Hills, Willamette Valley, Oregon (estate)

***Winemaking:***

Case Production: 275 cases

Fermentation: wild fermentation, 100% destemmed, unfined, unfiltered.

Barrel regimen: 10 months in 25% new French oak

ABV: 13.1%

***Cellaring:***

Two to ten years post vintage. 2019 – 2027

***Accolades:***

“This has a savory twist to the nose with earthy elements, woody notes, roses and stony minerally nuances, across bright red cherries. The palate has a neatly defined feel with very centrally focused fruit, in elegant style. Drink or hold.”

**93 pts | James Suckling**

“Sleek and floral, with expressive cherry and toasted spice flavors that build richness and polish on a lingering finish. Drink now through 2026.”

**91 pts | Wine Spectator**