



trisaetum

2014 COAST RANGE ESTATE PINOT NOIR

TRISAETUM STORY

In 2003, Andrea and James Frey founded Trisaetum in one of the few places where climate, soil, and entrepreneurial spirit combine to produce some of the world's best wines. Today, the family owned and operated winery in the heart of Oregon's Ribbon Ridge AVA produces small lots of acclaimed Pinot Noir and Riesling from its three estate vineyards.

WINEMAKER'S NOTES

100% Estate fruit from our vineyard in the Yamhill-Carlton AVA. The 2014 Coast Range Estate opens up with herbal notes, forest floor, blueberries, and cedar. Fresh herbs are balanced out by rich cherries on the nose. The palate showcases ample notes of blueberries, cherries, Herbs de Provence, cedar, and soft mushroom tones. The tannins are strong, yet polished, with great complexity that will stand to age for some time. A classic Oregon Pinot Noir with beautiful new world fruit balanced perfectly by old-world charm.

VINTAGE & WINEMAKING

The 2014 harvest was one of the earliest in Willamette Valley history. We began to harvest Pinot Noir on September 9th starting at our Ribbon Ridge estate, and finishing on October 5th with the Coast Range estate. Another first for the 2014 vintage was that we chose to pick some Pinot Noir in two pick periods rather than one. The reason for that is we find our Riesling and Pinot have two aromatic and flavor peaks, and by picking the fruit at these two peaks, it allows us to add yet another dimension and complexity to the wines. The wines were aged in a mixture of new and neutral French oak barrels for fourteen months in our subterranean barrel cave.

ESTATE VINEYARD

Coast Range Estate (Yamhill-Carlton AVA) This steep 53-acre site has 22 acres planted to vine and lies within the foothills of the Coast Range Mountains marking the southwestern boundary of the Yamhill-Carlton AVA. The estate is sustainably and dry-farmed in an attempt to carefully manage our vineyards so that we are able to achieve a concentration of flavors and an expression of place in our wines. 18 acres of Pinot Noir are planted in a rare combination of volcanic Jory, Nekia and Willakenzie soils producing earthy, savory Pinot Noirs with depth and complexity.



APPELLATION:

Yamhill-Carlton AVA

SOIL:

Volcanic Jory, Nekia and Willakenzie

CLONAL SELECTION:

Pommard, Wadensvil, Dijon 777, 114, & 115

COOPERAGES:

100% French oak barrels from eight coopers, selected for tightness of grain, low tannin and light toast levels, allowing the fruit profile to shine.

HARVEST DATES:

September 9 - October 5, 2014

BOTTLING DATE:

January 2016

PRODUCTION:

414 cases produced

RELEASE DATE:

October 2016

ACCOLADES:

2014 - 92 points, Wine Advocate
2014 - 91 points, Wine Enthusiast
2013 - 90 points, Wine Enthusiast
2013 - 90 points, Vinous
2012 - 92 points, Wine Advocate

James Frey, Winemaker/Proprietor