



trisaetum

2015 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, Riesling, and Chardonnay from its three estate vineyards.

WINEMAKER'S NOTES

100% Estate fruit from our vineyard in the Yamhill-Carlton AVA. This Pinot Noir opens up with intense huckleberry, eucalyptus, and ginger spice notes. The juicy acidity is reminiscent of freshly baked blueberry pie. The palate is very dense with a streak of minerality through to the finish. This wine has a seamless balance of plush tannins that feather out. Interlaced within this framework are flavors of Bing cherry and coffee bean; it offers a very wide window of drinkability due to its sheer elegance.

VINTAGE & WINEMAKING

The 2015 vintage started very early, with bud break in mid-March, and progressed through a warm, dry growing season. Late August rains, which helped refresh the vineyard, were followed by a cool and dry September that allowed for a long and quite pleasant harvest. Pinot Noir was picked starting on September 3rd on the Ribbon Ridge Estate, and finally concluded on September 28th when the last of our fruit from the Coast Range made its way to the winery. James opted for more native indigenous yeast ferments in 2015, as well as more whole-cluster ferments than previous vintages. The wines were aged in a mixture of new and neutral French oak barrels from the forests of Nevers, Allier, Limousin and Tronçais.

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 3rd - 28th, 2015

BOTTLING DATE:

August 2016

PRODUCTION:

428 cases produced

RELEASE DATE:

October 2018

ACCOLADES:

2015 - 93 points, Vinous
2015 - 92 points, International Wine Report
2015 - 92 points, Wine Spectator
2015 - 92 points, Wine Enthusiast

James Frey, Winemaker/Proprietor