



trisaetum

2016 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 2016 vintage started very early, with bud break at the end of March, and progressed through a warm, dry growing season. Pinot Noir was picked starting on August 30th on the Ribbon Ridge Estate, and finally concluded on September 22nd when the last of our fruit from the Coast Range made its way to the winery. Given the warm, dry vintage, James opted to start all ferments with native indigenous yeast in 2016, 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 sedimentary and volcanic soils producing earthy, savory Pinot Noirs with depth and complexity.



APPELLATION:

Yamhill-Carlton AVA

SOIL:

Extremely diverse soils derived from sedimentary rocks and intrusive volcanic basalts: Bellpine, Hazclair, Nekia, Witzel, Gelderman and Jory from volcanic basalt.

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:

August 30th - September 22nd, 2016

BOTTLING DATE: August 2017

PRODUCTION: 355 cases produced

RELEASE DATE: Fall 2018

ABV: 13.8%

ACCOLADES:

2016 - 94 points, Wine Spectator
2016 - 93 points, International Wine Report
2015 - 93 points, Vinous
2015 - 92 points, International Wine Report
2015 - 92 points, Wine Spectator
2015 - 92 points, Wine Enthusiast

James Frey, Winemaker/Proprietor