

2016 WICHMANN DUNDEE 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 exclusively from our highest elevation vineyard. The brilliant ruby color immediately charms the senses. Classic Dundee notes of dried rose petals, red cherry, and toasted spices interweave harmoniously with star anise and tea leaves. The palate is equally as captivating and offers refined flavors of cherry pie and hazelnuts. The tannins are utterly fine grained and bring to mind chai tea. This wine is sure to age beautifully over the next 10-12 years.

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 Troncais.

ESTATE VINEYARD

Wichmann Dundee Estate (Dundee Hills AVA) This 10-acre site has 8 acres planted to vine in the Dundee Hills AVA and is also the highest in elevation of our three estates. 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. 6 acres of old vine Pinot Noir are planted entirely in volcanic Jory soils typical of the Red Hills of Dundee, and produces graceful, elegant Pinot Noirs with velvety texture.





APPELLATION: Dundee Hills AVA

SOIL:

Very deep, well-drained soils formed in the colluvium derived from basic igneous rock. The volcanic Jory soils are comprised of dark reddish brown silty clay loam at the subsurface, and red clays at lower subsoil levels.

CLONAL SELECTION:

Pommard, Coury, Dijon 777, 667, & 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: 235 cases produced

RELEASE DATE: Fall 2018

ABV: 13.7%

ACCOLADES:

2016 - 93 points, International Wine Report

2015 - 94 points, Wine Enthusiast

2015 - 93 points, International Wine Report

2015 - 92 points, Vinous

2014 - 93 points, Wine Enthusiast 2013 - 94 points, Wine Enthusiast

James Frey, Winemaker/Proprietor