

Primarius

OREGON

Primarius is produced in Oregon, considered to be a cooler climate wine growing region, boasting a long, gentle growing season. With warm summers, mild winters and a long, often rainy springs, the Oregon's climate is particularly well matched to the early ripening Pinot Noir grape.

The grapes in Oregon benefit from growing on a variety of hillside slopes and on a range of soils, created by volcanic activity and sedimentary rock. While Pinot Noir may be the most popular grape grown in the Oregon – Pinot Gris, Pinot Blanc, Chardonnay, Riesling, Gewürztraminer, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Syrah are also produced in this region.

VINTAGE NOTE

The growing season in Oregon allowed for extended hang time allowing for elegant and balanced Pinot Noir.

Fruit was sourced from carefully selected vineyards from four distinct Oregon viticultural areas(60% Willamette Valley) which allowed us to craft a ripe, fruit forward wine that we believe is a great representation of Oregon Pinot Noir.

TASTING NOTE

Welcoming aromatics of pie cherry, bramble spice overlaid with vanillin and cedar notes from the French and American barrels. Fruit forward notes continue on the palate, followed by rounded tannins and integrated oak.

WINEMAKING NOTE

The grapes were de-stemmed but not crushed, and then cold soaked for 4 days prior to fermentation which helps stabilize color and contributes elegant aromatics and balanced tannins.

The wines were fermented at 80 degrees for about 10 days. Some lots were fermented in Oak fermenters and some in 2 ton fermenters with punch downs.

latin for distinguished

BLEND

97% Pinot Noir
3% Syrah

BOTTLING

TA: 0.53
pH: 3.6
Alc: 13.50%

VINEYARD SOURCE

Kraemer Farms Vineyard,
South-Fork Vineyard, Hauer
of the Dauen, Gibson
Vineyard PPV, Winkler
Vineyard

AGING

French & American Oak

