

KATE ARNOLD



AVA

Willamette Valley

VARIETAL CONTENT

100% Pinot Noir

OAK REGIMEN

100% French oak; 1-2 years old

ABV

13.9%

FOOD PAIRING

Grilled rack of lamb or seared pork chop. Tagliatelle with pork sausage and roasted red peppers. Italian spare ribs with lemon and salt.

CONTACT

Jean Arnold
jean@katewines.com

TASTE PROFILE

- COLOR /** Garnet.
- AROMAS /** Blackberry and plum with hints of violets on the nose, Balsam pine forest floor, and vanilla bean.
- FLAVORS /** Plum and rose water, star anise, cardamom, and vanilla.
- STRUCTURE /** Soft velvety beginning, medium-weight mid-palate. Soft skin tannins on the finish.

VINEYARD SOURCES

Courting Hill Vineyard - 34%

- SOIL /** Volcanic Wind-Blown Loess
ELEVATION / 400ft south facing

Elkhorn Ridge - 33%

- SOIL /** Willakenzie
ELEVATION / 400ft south facing

Cubanismo Vineyard - 33%

- SOIL /** Volcanic Jory
ELEVATION / 700ft east facing

Elkhorn Ridge contributes to the big, round mid-palate with lots of plum and spice. Courting Hill adds plum, cinnamon, and rose water. Cubanismo gives acidity because of high altitude and black fruits.

2015 VINTAGE REPORT

The secret to complex and interesting flavor in grapes is a combination of two things: the right vineyard site and long-hanging fruit. Leaving fruit to hang is tougher in a warm vintage year like 2015 since sugars run so high. However, we allow for a slightly larger crop yield to slow down the ripening process.

Overall, 2015 was very similar to 2014 with a lot of fruit and a warmer vintage. Grapes were picked as early as September 12th. The warm days and cool nights in September and early October helped to deliver great flavor and high acidity. The final grapes were gathered on October 10th, leaving us very pleased with our 2015 harvest.