

KATE ARNOLD



AVA

Willamette Valley

VARIETAL CONTENT

100% Pinot Noir

OAK REGIMEN

100% French oak; 1-2 years old

ABV

13.9%

FOOD PAIRING

Classic spaghetti & meatballs,
Chicken Saltimbocca, Café
Azul's Tinga pie, grilled Alaska
salmon with lemon-mustard
sauce.

CONTACT

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TASTE PROFILE

- COLOR** / Ruby with a hint of garnet.
- AROMAS** / Cherry, vanilla, baking spices (cardamom, cinnamon, nutmeg), and graphite.
- FLAVORS** / Cherry cola, blackberry, blueberry, and tobacco.
- STRUCTURE** / Lots of acid at the beginning. Soft, silky mid-palate. Elegant tannins on the finish.

VINEYARD SOURCES

Dundee Hills AVA Vineyards - 40%

- SOIL** / Volcanic Jory
- ELEVATION** / 250ft - 350ft

Yamhill Carlton AVA Vineyards - 2%

- SOIL** / Volcanic Jory & Amp; Sandy Loam
- ELEVATION** / 300ft - 700ft

Willamette Valley AVA Vineyards - 58%

- SOIL** / Volcanic Wind-Blown Loess
- ELEVATION** / 200ft - 400ft

2016 VINTAGE REPORT

2016 began with a very early warm spring and, consequently, bud break started two to three weeks earlier than average, depending on the vineyard site. Bloom was early as well, of course, with some spotty weather, resulting in a somewhat smaller set than the previous couple of years.

The summer heat was fairly moderate, which gave us smaller berries and, therefore, a higher skin to juice ratio. When this happens, we get more color and flavor (which we love!). We waited as long as we could to start picking fruit – more hang time delivers more fully-ripened flavors..

We started picking the fruit on September 1st and finished our harvest on October 10th. This vintage is characterized by bright fruit flavors and medium color but retained plenty of depth in the wines.