

# KATE ARNOLD



**AVA**

Willamette Valley

**VARIETAL CONTENT**

100% Pinot Noir

**OAK REGIMEN**

100% French oak; 3-7 years old

**ABV**

13.5%

**FOOD PAIRING**

Grilled lamb burgers, pasta with roasted cauliflower and hazelnuts, roasted chicken with Herbs de Provence.

**CONTACT**

Jean Arnold  
[jean@katewines.com](mailto:jean@katewines.com)

## TASTE PROFILE

- COLOR** / Pale, medium ruby.
- AROMAS** / Cherry, black tea, pie crust, baking spices (cinnamon and clove), and purple floral notes.
- FLAVORS** / Concentrated berries, ripe cherry, vanilla, and cinnamon.
- STRUCTURE** / Lots of acid at the beginning, subtle tannins with medium weight, round palate at the finish.

## VINEYARD SOURCES

38% Courting Hill Vineyard | 29% Elkhorn Ridge Vineyard

18% Cubanisimo Vineyard | 7% Pal Ranch Vineyard

5% Tukwilla Vineyard | 1.5% Riverside Vineyard | 1.5% Menefee Vineyard

## 2017 VINTAGE REPORT

The wet, cool spring delayed bloom in the vineyards until late June, setting the stage for a welcomed later harvest than the previous few. Hot, dry conditions prevailed through the summer months, prompting a great deal of thinning. Sometimes it looked like half the crop was on the ground. We like to make sure each vineyard has a chance to fully ripen so that the flavors are as rich and complex as possible. Once we really got started with harvest, though, all the fruit seemed to be coming in at once. At times, we had to pause picking just to find more places to store the fruit. We appreciated the cool, dry weather during harvest, which allowed us a bit more time. It also helped keep the acidity high and the pH low, lending great structure to the wines.