

2016 PROJECT M **FILAMENT VINEYARD** PINOT NOIR



At Project M we believe every wine tells a story with three chapters; people, place and time. Our Single Vineyard Pinot Noirs, including this wine from Filament Vineyard, reveals the interplay of each site's unique geology and geography, emphasizing the contribution of place to the wine.

VINTAGE

The 2016 vintage was the earliest harvest in Oregon's history. The early bloom and cool late spring conspired with an August heat wave that created low yields and dry conditions that further hastened sugar accumulation. The challenges presented by this particular vintage are mostly negated by Filament Vineyard's unique features, which offer protection from the extremes.

VINEYARD

Filament Vineyard is located high on the east-facing flank of the "Walnut Hill" section of the Eola-Amity Hills AVA. The elevation and east-facing orientation, along with indirect exposure to the cooling winds from the Van Duzer Corridor, result in slow accumulation of sugar, preservation of acidity and development of color and structural compounds. At just 2.4 acres, the site yields surprising complexity as a result of the diverse blend of Dijon and Pommard clones picked and vinified together as a single field blend. The Gelderman soils are of volcanic origin. The farming goes beyond meticulous, suggesting artistic with precise canopy management by Stirling Fox of Stirling Wine Grapes.

WINEMAKING

The individual blocks of Filament were hand-picked as a field blend and destemmed into a small open top fermenter. Fermentation was permitted to begin spontaneously, and the cap was managed by punch down, based on taste. The wine was gently pressed 21 days after picking and settled for 3 days before being racked into used French oak barrels where it remained for 11 months.

TASTING

The dominant impression of this wine is the acid-driven structure and its resulting length. Picking the vineyard as a field blend, with varying ripeness levels results in a range of cherry tones; from tart red to sweet black. The mid-palate is an unobstructed window of fruit and earth. The wine's linear focus continues into the long, persistent finish.

pH: 3.51
TA: 5.5 g/L
Alcohol: 14.1%
AVA: Eola-Amity Hills
GPS: 45.126849-123.149067

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