



2017 WILLAMETTE VALLEY PINOT NOIR

AVERÆN was born out of our love for cool climate Pinot Noir. Oregon's Willamette Valley offers an ideal growing climate, where strong winds blow from the nearby Pacific Ocean, and the mix of ancient volcanic soils and marine sediments from a prehistoric ocean floor lend intense minerality and complexity to the Pinot Noir grapes grown on them. Simple sustainable farming, hands-off winemaking and a passion for Pinot Noir dictate our mission.

Our vineyards span the Willamette's sub-AVAs, enabling us to create a wine that is a true representation of the Valley as a whole — playing off each site's specific personality and complimentary nature to create a harmonious blend.

VINEYARDS

| | |
|------------------------|---|
| CHEHALEM MOUNTAINS AVA | Chehalem Mountain Vineyard, La Belle Promenade |
| DUNDEE HILLS AVA | NYSA, Arcus, Red Hills |
| YAMHILL-CARLTON AVA | SISU, Deux Vert |
| MCMINNVILLE AVA | Meredith Mitchell, Momtazi, Still |
| EOLA-AMITY HILLS AVA | Valin-Morrissey, Bois Joli, Eola Springs |
| WILLAMETTE VALLEY AVA | Holmes Gap (Van Duzer Corridor AVA), Giving Tree (Mt. Pisgah-Polk County Future AVA), Croft (Mt. Pisgah-Polk County Future AVA), Satori Springs |

WINEMAKING

| | |
|--------------|--|
| WINEMAKER | Adam Smith |
| VARIETIES | 100% Pinot Noir |
| HARVEST | September 23 rd - October 15 th |
| FERMENTATION | Temperature controlled stainless steel and neutral foudre |
| AGING | 10 months |
| BARRELS | Rousseau, Remond, Cavin, Chassin, Seguin Moreau barrels (228L) |
| ALCOHOL | 13.5% pH 3.65 TA 6.53 UPC 853868006413 |

VINTAGE NOTES

The cooler 2017 vintage was welcomed with open arms, on the back of 3 hot vintages in a row. Many of us looked at 2017 as a more typical "Oregon vintage". The Spring was soggy and cold, following an icy winter. While the cool conditions slowed budbreak and delayed the kickoff to our growing season, we still had enthusiastic growth in the vineyards, and it was all our growers could do to physically get out in the vineyards to keep up. Early Summer gave way to warm, dry days and chilly nights. These diurnal swings give way to wonderful retention of acidity and slow, steady ripening and phenolic development. Late Summer brought the expected heat spikes, but nothing we couldn't handle. Our harvest season was later than it's been in several years, with generous yields across the board. The elongated harvest brought little disease pressure, and this allowed us to pick our blocks when they were truly "ready". The wines we produced show exceptional structure and focus, with juicy, fresh red fruit in abundance. Oregon's 2017 vintage will be remembered as a true classic, yielding wines that are true to their nature and simultaneously approachable and age-able.

