



# AVERÆN

## 2015 AVERÆN PINOT NOIR WILLAMETTE VALLEY

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.

The name — pronounced AY-VUH-RAIN - is our interpretation of "Bird Queen" which is loosely inspired by the Latin word *avis* for bird and French word *reine* for queen (Latin root *regina*).

### VINEYARDS

VINEYARDS	SUBREGION (AVA)	SOILS	CLONES
MEREDITH MITCHELL	McMinnville	Broken Basalts	Pommard (own rooted)
DEUX VERT	Yamhill-Carlton	Marine Sediments	667/1018
EOLA SPRINGS	Eola-Amity Hills	Red Jory (volcanic)	Pommard (old vines)
HOLMES GAP	Van Duzer Corridor	Marine Sediments	Pommard
CHEHALEM MTN	Chehalem Mountains	Mountain Made	Pommard/Dijon
VALIN	Eola-Amity Hills	Basalt and Marine	113/114/115/777
SISU	Yamhill-Carlton	Marine Sediments	Pommard/Dijon Mix

### WINEMAKING

WINEMAKER	Adam Smith
VARIETIES	100% Pinot Noir
HARVEST	September 9th - October 2 <sup>nd</sup>
FERMENTATION	Temperature controlled stainless steel and neutral foudre
AGING	10 months
BARRELS	Rousseau, Taransaud, François Freres and Remond barrels (228L)
ALCOHOL	14.1%    pH    3.59    TA    6.1    UPC    853868006413

### 2015 VINTAGE

A mild winter led to early bud break, and early flowering. Weather was perfect around bloom, giving way to excellent fruit set. The hot, dry summer brought accelerated ripening. Warm/early sites came off the vine first week of September, breaking records for red-wine harvest timing. Warm, windy and wet in the middle of September bought us a bonus couple of weeks in cooler, high-elevation sites, yielding more complex, mature flavors in later picks.

