

# Primarius

2015

PINOT NOIR  
OREGON



## OREGON

Primarius is produced in Dundee, Oregon, considered to be a cooler climate wine growing region, boasting a long, gentle growing season. With warm summers, mild winters and a long, often rainy springs, the Oregon's climate is particularly well matched to the early ripening Pinot Noir grape. The grapes in Oregon benefit from growing on a variety of hillside slopes and on a range of soils, created by volcanic activity and sedimentary rock.

## VINTAGE NOTE

The 2015 growing season began with an eager start, with Willamette Valley bloom in full swing between May 20 – June 10; one of the earliest in the history of the region. As spring gave way to summer, the sun transitioned from long stretches of moderate warmth to weeks of sweltering, soil-drying 90°+ days, including a highly unusual four-day stretch over 100°. As winemakers began biting their nails in August, the skies finally opened with rains to give their thirsty vines a much-needed drink. In all, our fruit achieved proper hang-time for ideal ripeness of seeds, skins and stems with very little damage from birds, rot or dehydration. Sugars were on the higher side at an average of 24 brix, leaving hands a bit stickier than usual. Thanks to the cool, signature Oregon nights, our grapes achieved proper retention of acidity resulting in well-rounded, balanced young wines.

## TASTING NOTE

This Pinot Noir, a blend of all our vineyard sources throughout Oregon, is a bright and lively expression of the 2015 vintage. Showcases aromatics of red currant, raspberry, cherry pie and orange blossom. The entry is juicy and fruit-forward, with layered flavors of delicate baking spices and a hint of fresh-cut cedar. The finish lingers with soft, long-lasting tannins and balanced acidity making this a perfect wine to pair with a wide variety of foods, from pork tenderloin to Thanksgiving dinner. This wine may be enjoyed immediately, or improved with age for at least another five years.

*Varietal: 100% Pinot Noir*

*TA: 5.34 g/L | PH: 3.70 | Alc: 13.74%*

*AGING: 7 months in 15% new oak  
(80% French, 20% American)*

*37,830 cases produced*