



**LADY HILL WINERY**  
*True Northwest*

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**2018**

## **LADY HILL PINOT NOIR**

**Willamette Valley AVA**



### **WINEMAKER NOTE**

Even measured by a string of phenomenal vintages, 2018 will be considered an exceptional vintage in the Willamette Valley. A moderate winter into a cool, wet spring led to a late bud break (and an irritating amount of yellow jackets). Temperatures began to heat up in May, pushing bloom back to average and kicking off another hot dry vintage. Though not as hot overall, and without the stressful heat spikes we are growing accustomed to, the vines were free to soak up the plentiful sun and reach their full potential. Moderate fall temperatures and cool nights without any damaging rains allowed winemakers to pick when all was harmonious. Fruit quality was superb, with sugar levels and concentration balanced with proper natural acidity.

### **CELLAR NOTE**

The fruit for the 2018 Lady Hill Pinot Noir was harvested between September 20 and September 28 from two vineyard sites less than a mile from our production facility. Carefully sorted whole berries were destemmed into 1.5 Ton fermenter bins and after a three day cold soak, inoculated with a number of commercial yeast strains and fermented for 15-20 days. The resulting wine was gently pressed off the skins into once filled and neutral French oak barrels for malolactic conversion and 8 months sur lie aging. This blend of 21 barrels was selected to represent both varietal and vintage, our expression of how Pinot Noir thrives in the unique terroir of the Willamette Valley.

**VARIETAL:** 100% Pinot Noir

**PRODUCTION:** 420 cases

**ALCOHOL:** 14.0% by volume

**PROFILE:** Currant, jam and sangria hues highlight this red fruited gem. Floral hints of rose petal lead into a complexity of viney, brambled red fruit, turned earth and baking spices. The freshness and vibrancy of this wine entices the palette, with strawberries and vanilla lingering just long enough to focus the finish on a juicy acidity built for cuisine. This wine will see its finest occasions from 2020 to 2028 recommended alongside a spiced pork loin, leek and pecorino pizza and a collection of your favorite friends.

**RECENT AWARDS:** SavorNW: Double Gold Medal and 94 Points;  
Cascadia Wine Competition: Silver Medal; San Francisco Int'l Wine  
Competition: Bronze Medal

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