2014 KRISTA'S BLOCK PINOT NOIR



2014 was Oregon's warmest growing season in recorded history. The record was broken not by the daytime highs, but by the overnight lows which were consistently higher than normal. Spring was warmer and drier than normal and provided the perfect conditions for flowering and fruit set. We saw large yields, unlimited sunshine, and harvested up to a month early in some blocks thereby avoiding the fall rainy season altogether. It was a vintage of unprecedented quality and quantity!

Krista's block is comprised entirely of red variety Pinot Noir which gives rise to its redheaded namesake. Krista's Block is our highest elevation block. This block is also the most exposed to cool western winds and has very thin and rocky soils, yielding wines of strong character.

Tasting Notes

Medium purple red in color. Lifted, with high-pitched notes of cherry and liqueur. The secondary aromas are savory and steely; reminiscent of graphite and wood smoke. The attack is smooth, and the midpalate is persistent and weighty with lingering bitter cherry on the finish.

Vineyard

- Bryn Mawr Vineyards
 Eola Amity Hills
- Ritner soil type
- South facing slope
- 785 to 820 ft elevation 0-10° grade
- North/South rows
- Clones: 115 and 113
- Rootstocks: 3309 and 101-14
- Planted 2002
- Vine age at harvest: 12 years

Winemaking

- 100 cases produced
- Aged 15 months in 25% New French Oak
- 100% Native Yeast
- pH: 3.60
- Alcohol: 13.6%

Cellaring

Drinkability: 3-8 years post vintage (2017-2022).

BRYN MAWR VINEYARDS