



ILLAHE ESTATE BON SAUVAGE PINOT NOIR 2018



TECHNICAL DATA:

974 cases produced

FSO2: 28ppm

pH: 3.45

Titrateable Acidity: 5.85g/L

Alcohol: 15.1%

Soil: Shallow sedimentary clay

Elevation: 250-450ft

Native fermentation

Barrel aged: 16 months in 25%
new oak

Clones: 54% Pommard, 22% 777,

12% 115, 12% Wadenswill

AVA: Willamette Valley

100% Estate Grown

LIVE certified grapes

Salmon Safe

Deep Roots Coalition (dry
farmed)

VINTAGE NOTES:

2018 was another great vintage in Oregon. We had a moderate winter and normal budbreak and bloom in the Spring. By Summer we were back to warmer than usual temperatures, similar to 2014, 15 and 16 (this seems to be a trend now). We had a cool down at the beginning of September which allowed for great flavor development before picking. We are looking forward to seeing these wines develop in bottle for years to come.

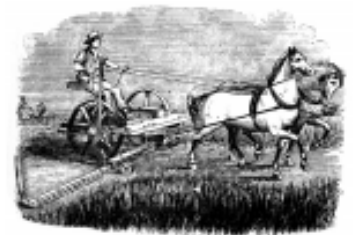
WINEMAKING NOTES:

This pinot is 100% estate grown. It is a barrel selection of Brad and Nathan's favorite barrels in the cellar. The Bon Sauvage is always a little more earth and sprice driven in character. This pinot is 100% native fermentation and macerates for 24 days before being pressed in our wood basket press. It then ages for 16 months in barrel before bottling.

TASTING NOTES:

2018 Bon Sauvage Nose of cigar box, cedar chest, forest floor, fennel, earth, and erratic stone leads into a pallet of lingonberry, blueberry, violet, cranberry, and raspberry seed. This pinot is structured with fine tannin that will age softly. Finishes with clove, tobacco, and fresh cut fir.

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



3275 BALLARD ROAD, DALLAS, OREGON 97338

503.831.1248 ~ WWW.ILLAHEVINEYARDS.COM