2017 Firesteed Willamette Valley Pinot Noir

In 2017, a normal spring followed by a hot, dry summer set the stage for an excellent harvest in Oregon’s Willamette Valley. Pinot Noir picking began on October 2nd and continued steadily under favorable weather conditions until October 29th.

Our 2017 Pinot Noir continues the Firesteed tradition of a consistent fruit driven style, achieved with gentle techniques in the cellar and imagination in the vineyard. The grapes were fermented in stainless steel tanks with selected yeasts propagated from cellars in Burgundy, pressed during the last days of fermentation and racked as soon as the wine finished malo-lactic fermentation.

Lively with bright acidity, aromas of supple red cherries with a hint of maple syrup waft from the glass. On the palate this vintage mirrors the nose, showing flavors of pronounced red cherry, as well as red currant and cranberry, with hints of strawberry and rhubarb. Well balanced, mid-palate the wine expresses a roundness filled with Crème Brule and finishes smooth with notes of dark chocolate and creamy caramel.

Wine Analysis
pH: 3.57
TA: 6.0 g/l
Alcohol: 13.5%
RS: <1%
SRP: $16.99

Firesteed
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