



REX HILL

2017 Reserve Pinot Noir

APPELLATION: *Willamette Valley*
 VARIETAL COMPOSITION: *100% Pinot Noir*
 HARVEST DATA: *October 2nd - 15th, 2017*
 VINEYARD SOURCES: *34.5% Jacob-Hart, 27.2% Sims, 9.4% Shea, 9.4% Alloro, 9.4% La Colina, 5.2% AU, 4.9% Two Mules*
 CELLAR TREATMENT: *French oak, aged 11 months, 57% new oak*
 DATE BOTTLED: *September 6th, 2018*
 PRODUCTION: *505 cases (12/750 ml)*
 BOTTLING CHEMISTRY: *pH 3.5, TA 5.5 g/l, alcohol 14.1%*

TASTING NOTES:

A perennial favorite, the REX HILL Reserve bottling with its deep color and darker fruit profile is perhaps our most anticipated release of the year and the 2017 vintage ranks among our favorites to date. Ripe, dark plums, pomegranate, prune, black cherry and concentrated blackberry notes mingle with buckwheat honey on the nose. Cacao and spice show through the redolent black fruits on the velvety, rich palate, a hallmark of the Reserve wines each year. Generous supple tannins, bright acidity and moderate alcohol are impeccably balanced. Built for the long-term, but pleasurable now, too.

2017 VINTAGE NOTES:

A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, was a very sound growing season and harvest.

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM

Hand-picked Hand-sorted Family owned since 1982



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