



REX HILL

*2015 Willamette Valley
Grand Cuvée
Sparkling Wine*

MADE IN THE TRADITIONAL
CHAMPAGNE METHOD,
THIS CLASSIC BRUT-STYLE
SPARKLING WINE IS A BLEND
OF PINOT NOIR & CHARDONNAY.

2017 WINE ADVOCATE'S
EXTRAORDINARY WINERY
— of the —
AMERICAS



APPELLATION: *Willamette Valley*
VARIETAL COMPOSITION: *71% Pinot Noir, 29% Chardonnay*
HARVEST DATES: *August 30th & September 19th, 2015*
VINEYARD SOURCES: *71% Foley, 29% Farmer Road*
CELLAR TREATMENT: *Aged 10 months neutral French oak,
aged 3 years on lees in bottle*
DATE BOTTLED: *June 8th, 2016*
PRODUCTION: *106 cases (12 / 750 ml)*
BOTTLING CHEMISTRY: *pH 3.13, TA 6.4g/L, Alcohol 13%*
DISGORGED: *July 8th, 2019*

TASTING NOTES:

A beautiful, pale gold color, the 2015 REX HILL Willamette Valley Grand Cuvée sparkling wine opens as if in a pastry shop with lovely lemony aromas (light toasted lemon, lemon curd, lemon balm), Seville orange, apple, pear, apricot, lightly toasted brioche and mille feuille. A delicate mousse leads to a rich wine that shows pure fruit vibrancy with bright acidity balanced by juicy phenolics, modest alcohol and a bare suggestion of sweetness. The long finish is satisfying and harmonious, making the 2015 REX HILL Grand Cuvée memorable.

2015 VINTAGE NOTES:

2015 started warmer and drier than average due to the strengthening El Nino, leading to the earliest budbreak on record. Spring was typical for Oregon with alternating rain and sunshine, topping up soil moisture and slowing development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather remained warm and dry up until harvest. 2015 was the earliest harvest in decades, but all in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.

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Hand-picked Hand-sorted Family owned since 1982