

KATE ARNOLD



AVA
Oregon

VARIETAL CONTENT
100% Pinot Noir

OAK REGIMEN
6% 1 yr French oak, 10% 5 yr French oak, remainder of wine aged in benign oak- all aged 10 months in barrel

CASES PRODUCED
1,783

ABV
13.9%

FOOD PAIRING
Spicy baked salmon with chipotle powder and brown sugar.

CONTACT

Jean Arnold
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TASTE PROFILE

- COLOR** / Medium ruby.
- AROMAS** / Rose petal and oak spice open up to red plum, cardamom, nutmeg, and mint.
- FLAVORS** / Tart cherry, with energetic vein of new strawberry, cinnamon, and clove.
- STRUCTURE** / Vein of acidity carries through the full mid-palate to a flavorful, elegant finish.

VINEYARD SOURCES

Rogue Valley AVA Vineyards – 90%

- SOIL** / Takilma Cobbly Loam, Abegg Gravelly Loam, Kerby Loam
- ELEVATION** / 1500 ft

Willamette Valley AVA Vineyard – 10%

- SOIL** / Willakenzie
- ELEVATION** / 400 ft

2017 VINTAGE REPORT

Harvest completed in the Illinois Valley vineyards on October 17, 2017. The 2017 vintage was a warm, welcomed return to a more classic vintage after four consecutive warm years. The winter had been one of the snowiest in the last twenty-five years, with a delayed bud-break in April and bloom in late June. Warm summer weather followed, and harvest began at the beginning of October.

The subsequent mild autumn and early frost extended our harvest, as the grapes matured slowly with the cooler weather, developing florally driven aromas. Our high elevation lent us cool nights, so we naturally retained plenty of acidity in the fruit as well. Our 2017 wines will be more similar in characteristics to wines from a decade ago than the recent string of warm vintages. The vintage is characterized by medium color and weight and florally driven wines.