



ELIZABETH CHAMBERS

CELLAR



2016 LAZY RIVER VINEYARD PINOT NOIR

Yamhill-Carlton AVA

VINTAGE

Bud break kicked off the vintage two to four weeks earlier than normal, and a short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set among most vineyards. The unusually warm spring gave way to moderate, even, growing conditions with few heat spikes during the summer months, causing smaller berry size, with a high concentration of flavors. Warm conditions continued through véraison, and harvest for early ripening varieties began in early September. The 2016 vintage saw practically immaculate fruit, and the finished wines are showing depth, intensity and concentration.

VINEYARD

Lazy River Vineyard lies 300-500 feet in elevation, on the steep south facing slope of Mt. Richmond in the Northwest Willamette Valley, in the Yamhill-Carlton AVA. Soils include marine sediment and volcanic Jory. Lazy River is in a cooler location, nearly touching the foothills of the Coast Range. This location contributes to low vigor and slow ripening which help develop flavor and complexity in the grapes. The LIVE-certified vineyard is owned by Pacific Northwest natives, Ned and Kirsten Lumpkin.

TASTING NOTES

In the glass, the wine is deep crimson in color. Inviting aromas of sweet baking spice and cherry preserves transition into a luscious palate bursting with strawberries, raspberries, and currants. The fruit persists with beautiful length as the wine finishes with notes of dark plum compote and bergamot tea.

WINEMAKER'S DATA

VARIETAL: 100% Pinot Noir

APPELLATION: Yamhill-Carlton AVA

HARVEST DATE: October 4, 2016

TERROIR: Marine Sedimentary and Volcanic Jory soil

OAK: 17 months | French oak

FARMING: Live Certified

RELEASE DATE: Spring 2019

ALCOHOL: 14.5%

CASES PRODUCED: 325

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