



94 Pts. Open-textured, inviting and focused, layering ripe currant, blueberry and spice flavors on a well-mannered frame, coming together harmoniously on the long and expressive finish. Stylish and impressive. Best from 2016 through 2022. -*Harvey Steiman Wine Spectator*

Patton Valley Vineyard began in the 1980s as the pipe dream of college friends Dave Chen and Monte Pitt. They parted ways to separate coasts after graduation, but nearly a decade later the lure of the Willamette Valley brought them back together in a search for the perfect place for a vineyard. They ultimately settled on an abandoned 72-acre plum and cherry orchard overlooking the fertile Patton Valley outside of Gaston, Oregon. Though neither of them had any winery experience, their ethos of sustainability and love for the land have been the driving forces and inspiration for every decision since planting began in 1997. LIVE certified, Oregon Certified Sustainable and Salmon Safe, our belief is that if terroir is a “sense of place” then our efforts and adoration are expressed in every glass.

While every vintage has unique qualities and advantages, 2012 was a particularly lavish year for wines in the Willamette Valley. Even amid an abundance of spectacular fruit there is always a portion that rises to the top, standing as the quintessential expression of Pinot noir from our estate. These are the barrels we select to be blended as our reserve wine, the Lorna-Marie, named after the mothers of two of our owners, Sherie and Monte Pitt.

The **2012 Lorna-Marie Pinot Noir** is—in a word—robust. This wine is always the pinnacle in our portfolio of complexity, structure and ageability. In this particular bottling these characteristics are bolstered by a small percentage of whole-cluster fermentation. Up front, the wine is brimming with savory aromas of rye, caraway and candied yams. These aromas are softened by sweeter notes of almond, orange rind, licorice and sassafras, providing wonderful balance and range to the nose. Moving to the palate, this wine evokes flavors of black cherry, dried flowers, pluots, boysenberry and cinnamon. The finish is racy and commands attention with hints of smoked paprika, menthol and sweet cigar box. Drink now or cellar 7-10 years.

196 cases produced

VINEYARDS 100% Patton Valley Vineyard Estate Grown LIVE Certified Sustainable	CLONES 113, 115, 777, Wädenswil
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pH 3.69	HARVEST DATES 10-6 to 10-18, 2012	ALCOHOL 14.1%
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ELEVAGE Aged for 11 months in 55% new French Oak Barrels	PRODUCTION Hand-Picked 100% Native Yeast Ferment Basket Pressed Unfined & Unfiltered
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**Patton Valley is LIVE
 Certified Sustainable Winery.**

