



About Pearce – Predhomme...

Pearce Predhomme is a collaboration of like-minded individuals from around the globe. Founded with a mission to build and import wines from our favorite appellations while offering an unequaled value/quality ratio for the sommeliers & wine buyers in Ontario.

Our 2015 Stag Hollow Creek Pinot Noir reflects the terroirs of the Willamette Valley, most notably the Yamhill-Carlton District & McMinnville AVA's. A pure, honest example of Willamette Pinot Noir, with as little intervention as possible.

Première Cuvée Stag Hollow Creek Pinot Noir 2015

Viticulture

Vine Age	8-26 years old
Vineyard Sources	Southern & Central Willamette Yamhill-Carlton District AVA McMinnville AVA
Soils	Willakenzie & Alluvial, South & Southwest facing slope
Yield	Average 2.8 tonnes/acre
Viticulture Techniques	VSP, Conventional Farming, hand-harvest Pommard, Dijon 115, 777 Small portion of Organically

Viniculture

Harvest	October 1 through October 10
Brix	22.5 – 23 degrees, no chaptalization
Alcohol	13.8%
Elevage	Stainless steel, no oak
Viniculture techniques	Small batch treatment (3 to 5 tonne batches), cold maceration 5 days, pump over regiment twice daily, 1 week fermentation, double racking after pressing
Free SO ₂ :	31ppm at bottling
pH:	3.56
Consulting Oenologist:	Bruno Corneaux

Tasting Note

Bright ruby colour, youthful, medium intensity aromas of ripe strawberry, cherry, & cranberry. Subtle sous-bois & organic earth notes. Light-bodied, with purity of flavor mimicking the nose. Distinctly Oregonian; a fresh, unoaked, pure Willamette Pinot Noir.

Licensee Price 29.95 + hst
Sommelier / Trade only