

# ANTIQUUM

## 2014 LUXURIA PINOT NOIR



Luxuria is sourced from a single stunning Allier barrel. The style is voluptuous, fully mature, and open textured. Lush cherry and stone fruit core is fully developed and encased in layer after layer of broad luscious fruit-centric tannin. Multiple waves of deeply concentrated dark stone fruit are coupled with taut natural acidity, giving the wine a vibrant high-wire tension and sense of direction. The generous oak treatment plays well with the more is more theme of Luxuria.

AVA: Willamette Valley, Oregon

100% ANTIQUUM ESTATE FRUIT

VINE AGE: 16 Years

CLONES: 777

CROP LEVEL: 1.5 tons/Acre

HARVEST DATE: October 2nd

BRIX AT HARVEST: 24.5

ALCOHOL: 14.2

PH AT HARVEST: 3.2

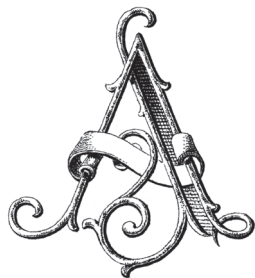
FINISHED PH: 3.36

7 DAY COLD SOAK

*Fermented on native yeasts with  
punch downs 3 times daily*

*100% New French Oak for 11 months*

CASES PRODUCED: 25



25112 JAEG ROAD • JUNCTION CITY, OR 97448 • T.541.556.4842

[stephen@antiquumfarm.com](mailto:stephen@antiquumfarm.com)

LUXURIA  
2014



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