

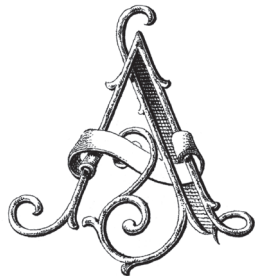
ANTIQUUM

2014 PASSIFLORA PINOT NOIR



Passiflora confounds many pinotphiles. An aromatic dervish of rarified passion fruit, peach, apricot, blood orange, and floral notes counter darkly powerful bramble and blueberry. This wine launches a full frontal assault on conceptions of what pinot is and isn't. This wine is both beamingly bright and richly powerful in the same moment without feeling disjointed.

Passiflora is essentially a distillation of the exotic voice of Antiquum Farm. Antiquum fruit is known for an unusual ability to ripen to extreme levels without losing any of its abundant acidity. Some of the flavor profiles found at this site are not seen from any other vineyard. The intent of this wine is to feature the elements that make Antiquum fruit so delightfully unusual and to defy the boundaries imposed by the wine police. We chose to steer into the crazy spin and hopefully stretch some perceptions in the process.



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AVA: *Willamette Valley, Oregon*

100% ANTIQUUM ESTATE FRUIT

VINE AGE: *16 Years*

CLONES: *Wadensville and 667*

CROP LEVEL: *1.5 tons/Acre*

HARVEST DATE: *October 10th*

BRIX AT HARVEST: *23.5-24.0*

ALCOHOL: *14*

PH AT HARVEST: *3.2*

FINISHED PH: *3.31*

5-7 day cold soak

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

60% New French Oak for 11 months

CASES PRODUCED: *75*

ANTIQUUM FARM
2014

