



2014 Racine Carlton Hill Pinot Noir

Harvested: 10/12/14

Brix: 24.2

pH: 3.75

Alcohol: 14.0%

Fermentation: Native

Aging: 18 months

Barrels: 1 new Tonnellerie DeFerrari

Production: 22 cases

The Vineyard

Carlton Hill Vineyard is situated on hook-shaped ridge wrapping around to the east. The much higher High Heaven Ridge protects the property from the south; the Coast Range rises to the west of the property. **AVA:** Yamhill-Carlton. **Established:** 2001. **Elevation:** 350 to 450 feet. **Size:** 6 acres. **Pinot Noir Clones:** Dijon 115, 777. **Owner:** Dave Polite.

The Vintage

From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season in 2014 that delivered a record amount of exceptional, balanced fruit. The vintage's milestones averaged two weeks early from bud break through harvest. Growing conditions were mostly dry and warmer than normal throughout the spring, providing a great environment for flowering and fruit set; the result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines. Harvest began around mid-September, roughly two weeks earlier than normal. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to reduce pH levels and lower the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects.

The Philosophy

Roots winemaker/owner Chris Berg has been making wine professionally since 2000. He crafts terroir-driven wines — expressive of the soil, climate and geography — using native fermentation in the winery and sustainable methods in the vineyard. The result? Wines of finesse and complexity.

Roots Wine Company

Established: 2002 ♡ **Winemaker:** Chris Berg ♡ **Owners:** Chris & Hilary Berg
19320 N.E. Woodland Loop Road ♡ 503-662-4652 ♡ info@roots.wine
www.roots.wine ♡ **Tasting Room Hours:** Fri.–Sun., noon to 5 p.m. (Feb.–Dec.)

What's in a name? Roots' reserve Pinot Noir label, Racine, honors the town in which Chris was born, Racine, Wisconsin. **The name means "root" in French.**

