

Winemaker's Notes: 2012 Murto Vineyard Pinot Noir

Harvest:

100% Murto Vineyard, Dundee Hills, Jory soil (volcanic, Columbia River Basalt), 750 ft. elevation
100% Pommard clone, self-rooted, planted 1978
806 vines per acre, dry farmed

Hand harvested October 5th – 11th, 24 Brix, 3.35 pH, yield 1.2 tons/acre
100% destemmed, 7-8 day cold maceration (44-48 F)

Fermentation & Aging:

Fermented with indigenous and cultured (BRG) yeasts
Maximum temperature reached during fermentation 90F
1.25 ton fermenters, punch down by hand twice per day
Average total cuvaison 19 days
Free run & light press wine only (directly to barrel)
45% New French Oak (Remond, Sirugue, Francois Freres)
25% 1-2 year old ,
30% 3-5 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled 17-April 2014 (unfined and unfiltered)
441 cases produced

13.9% Alcohol
6.4 g/L TA
3.46 pH

Comments:

The combination of the very low yields and the terrific growing season has created something very special: ripe flavors and aromas backed up by fresh acidity and silky tannins. In classic Dundee Hills fashion, this wine displays ripe red fruit flavors and aromas reminiscent of cherry compote and raspberry eau d'vie, overlaid with the signature Murto baking spice, Asian spice, and pepper (white, black, and Sichuan!) aromatics. The palate is dense and concentrated, but also vibrant and fresh. It screams for traditional Pinot pairings like roast duck or stuffed quail. Enjoy this delightful young Pinot today and over the next 20-30 years!