

## **Winemaker's Notes: 2011 Belle Pente Vineyard Pinot Noir**

### **Harvest:**

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon  
Marine sedimentary (Willakenzie & Peavine) soil over Spencer formation sandstone  
Pommard, Wadenswil and Dijon 113, 114, 115 & 777 selections (grafted) planted 1998 to 1999  
1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested October 17<sup>th</sup> - 28<sup>th</sup> , average 22 Brix and 3.5 pH, yield 2.8 tons/acre  
95% de-stemmed, 5-8 day cold maceration (38-44F)

### **Fermentation & Aging:**

Fermented with ambient and selected (BRG) yeasts  
Maximum temperature reached during fermentation 92F  
1.25 and 2.5 ton fermenters, punch down by hand twice per day  
Average total cuvaison 21 days  
Free run & light press wine only (directly to barrel)  
50% New French Oak (Remond, Sirugue, Francois Freres)  
37% 1-2 year old  
13% 3-5 year old

18 months barrel aging with one racking prior to assemblage

### **Bottling:**

Gravity bottled June 3<sup>rd</sup> 2013 (unfined and unfiltered)  
675 cases produced

12.8% Alcohol  
5.7 g/L TA  
3.78 pH

### **Comments:**

2011 was our latest harvest ever. Bud break occurred around May 7th (3 weeks later than normal), and full bloom came between July 6th and 8th. Summer didn't start until the 15th of July, and was pretty much over by mid-August. Fortunately, the early fall was warm and dry, with no significant precipitation until early November. This wine shows freshness and vitality, with black raspberry and blueberry notes, complimented by complex overtones of coffee, fresh herbs, and flowers. The tannins are firm but smooth with a savory quality that keeps you coming back for more. Intriguing now, this wine will continue to evolve in a very positive direction for at least 10 more years.