

Winemaker's Notes: 2011 Estate Reserve Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon
Marine sedimentary (Willakenzie) soil over Spencer formation sandstone
55% Wadenswil planted 1998, 33% Dijon 115 & 777 planted 1994, 12% Pommard planted 1998
1100-1800 vines per acre, farmed organically (with biodynamic techniques) and without irrigation
240-500 ft. Elevation
Hand harvested October 27-28th, average 22 Brix, 3.4 pH, yield 2.6 tons per acre
100% de-stemmed, 6-8 day cold maceration (38-44F)

Fermentation & Aging:

Fermented with ambient yeasts
Maximum temperature reached during fermentation 94F
1.25 & 2.5 ton fermenters, punched down by hand twice per day
Average total cuvaison 19 days
Free run wine only (directly to barrel)
45% New French Oak (Remond, Sirugue, Francois Freres)
45% 1-2 year old
10% 3-5 year old

18 month elevage with one racking prior to assemblage

Bottling:

Gravity bottled May 30th, 2013 (unfined and unfiltered)
204 cases 750ml + 120 cases btls 1.5L produced

12.9% Alcohol 5.7 g/L TA 3.76 pH

Comments:

Since it's first release in 1997, our Estate Reserve Pinot has represented the "best of the best" from our vineyard, showcasing the purest, most attractive attributes that can be coaxed from our "beautiful slope" each year. It is the epitome of our winegrowing efforts, and it's release - 2 1/2 years after harvest - marks the "official" end of that vintage. However, it is really just the beginning, since the lifespan of this wine (under ideal storage conditions) should be measured in decades rather than years. This 2011 version is a tightly wound, structured young wine, a bit restrained and reticent, but responds well to decanting and shows best after being open for a few days.