

Winemaker's Notes: 2013 Willamette Valley Pinot Noir

Harvest:

63% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999
- Pommard, Wadenswil and Dijon 113, 114, 115 and 777 clones.
24% Belle Vida Vineyard, Dundee Hills, volcanic soils, planted 2000
- Dijon 114, 667, and 777 clones
13% Murto Vineyard, Dundee Hills, volcanic soils, planted 1986
- Pommard clone

Hand harvested September 14th through October 4th, average 21.8deg. Brix and 3.32 pH
100% destemmed, 5-8 day cold soak (42-48F)

Fermentation & Aging:

Fermented with ambient and selected (BRG) yeast strains
1.25 & 2.5 ton fermenters, punched down by hand twice per day
Average total cuvaision 17 days
Free run & light press wine (directly to barrel)
10% New French Oak (Remond, Sirugue & Francois Freres)
20% 1-2 year old
70% 3-5 year old

11 months barrel aging with one racking (barrel to tank for bottling)

Bottling:

Gravity bottled January, 2015 (unfined and unfiltered)
874 cases produced

12.6% Alcohol
6.3 g/L TA
3.48 pH

Comments:

Our 2013 Willamette Valley blend consists of almost 2/3 estate grown fruit from all 8 of our Pinot Noir blocks, supplemented with fruit sourced from Bella Vida and Murto vineyard. The blend of volcanic and sedimentary soils creates a wine that leads with bright red fruit aromatics backed with darker, riper fruit on the palate. The moderate use of new oak and low alcohol provides a fresh, focused, elegant Pinot intended for early enjoyment.