

Winemaker's Notes: 2014 Willamette Valley Pinot Noir

Harvest:

- 50% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999
- Pommard, Wadenswil and Dijon 113, 114, 115 and 777 clones.
30% Murto Vineyard, Dundee Hills, volcanic soils, planted 1986
- - Pommard clone
20% Belle Vida Vineyard, Dundee Hills, volcanic soils, planted 2000
- Dijon 114, 667, and 777 clones

Hand harvested Sep 13th thru Oct 3rd, average 22 deg. Brix and 3.3 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)
9% New French Oak (Remond, Sirugue & Francois Freres)
21% 1-2 year old
70% 3-5 year old

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

Bottling:

Gravity bottled Feb 26-28th, 2016 (unfined and unfiltered)
1304 cases produced

13.9% Alcohol
5.8 g/L TA
3.58 pH

Comments:

The bountiful 2014 harvest enabled us to produce more of this entry-level cuvee than ever before! With a very warm growing season and terrific fruit set, we were able to ripen a record crop on our Belle Pente estate vineyard, and achieved higher than normal yields in our Dundee Hills vineyards as well. The season is reflected in the concentration and density of this bottling, with reticent aromatics of ripe red and blue fruit, and a rich, full, deep palate. It is a brooding, compact young wine that gains interest with aeration and will be at its best after a year or two in the cellar.