

Winemaker's Notes: 2013 Belle Pente Vineyard Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon

Marine sedimentary (Willakenzie & Peavine) soil over Spencer formation sandstone

40% Pommard, 30% Dijon 115, 20% Dijon 114, 10% Dijon 777 selections (grafted) planted 1994-1999

1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested Sep 14th to 20th, average 22 Brix and 3.6 pH, yield 2.4 tons/acre

100% de-stemmed, 5-7 day cold maceration (40-48F)

Fermentation & Aging:

Fermented with ambient and cultured (BRG) yeasts

Maximum temperature reached during fermentation 92F

1.25 ton fermenters, punch down by hand twice per day

Average total cuvaison 16 days

Free run & light press wine only (directly to barrel)

37% New French Oak (Remond, Sirugue, Francois Freres)

37% 1-2 year old

24% 3-5 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled June 4th, 2015 (unfined and unfiltered)

595 cases produced

13.0 % Alcohol

6.2 g/L TA

3.52 pH

Comments:

A beautiful summer came to an abrupt end in 2013 with significant rain during September. This necessitated an early harvest at moderate ripeness which resulted in delightful medium bodied, low alcohol wines. Our warm, early ripening estate vineyard site was a major advantage in 2013 as we were able to harvest most of the vineyard before the first heavy rains arrived. The wine shows ripe cranberry and blueberry aroma accented with fresh herbs and flowers. The palate is medium bodied with soft, silky tannins and fresh acidity. Quite enjoyable now, these delectate young wines are also good candidates for mid-term cellaring.