

Winemaker's Notes: 2013 Murto Vineyard Pinot Noir

Harvest:

100% Murto Vineyard, Dundee Hills, Jory soil (volcanic, Columbia River Basalt), 750 ft. elevation
100% Pommard clone, self-rooted, planted 1978
806 vines per acre, dry farmed

Hand harvested Sep 27th thru Oct 4th, 22 Brix, 3.3 pH, yield 1.8 tons/acre
100% destemmed, 5-7 day cold maceration (44-48 F)

Fermentation & Aging:

Fermented with indigenous and cultured (BRG) yeasts
Maximum temperature reached during fermentation 90F
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)
56% New French Oak (Remond, Sirugue, Francois Freres)
6% 1-2 year old,
38% 3-5 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled May 6th, 2015(unfined and unfiltered)
439 cases produced

12.5% Alcohol
6.6 g/L TA
3.39 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. All of the grapes included in this cuvee were picked prior to the deluge at the end of the month. The wine displays fresh strawberry and raspberry aroma with hints of baking and exotic spices. The palate is light-to-medium bodied with soft, silky tannins and fresh acidity. Quite enjoyable now, this delicate young wine is also a good candidate for mid-term cellaring.