

Winemaker's Notes: 2014 Belle Pente Vineyard Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon
Marine sedimentary (Willakenzie) soil over Spencer formation sandstone
35% Pommard, 20% Dijon 115, 20% Wadnsvil, 10% Dijon 114, 10% Dijon 113, 5% Dijon 777
selections (grafted) planted 1994-1999
1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested Sep 18th to 20th, average 24 Brix and 3.6 pH, yield 3.8 tons/acre
97% de-stemmed, 5-7 day cold maceration (40-48F)

Fermentation & Aging:

Fermented with vineyard indigenous, ambient, and selected (BRG) yeasts
Maximum temperature reached during fermentation 92F
1.25 & 3 ton fermenters, punch down by hand twice per day
Average total cuvaison 18 days
Free run & light press wine only (directly to barrel)
41% New French Oak (Remond, Sirugue, Francois Freres)
26% 1-2 year old
33% 3-5 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled June 2nd & 3rd, 2016 (unfined and unfiltered)
619 cases produced (plus 100 cases 375ml)

14.1 % Alcohol
5.5 g/L TA
3.61 pH

Comments:

The grapes for this "flagship" Pinot from our Belle Pente Estate vineyard came primarily from 3 blocks planted in 1998 with south and south east exposure. This is the coolest section of the vineyard, with plenty of morning sun, but shielded from the intense afternoon heat that we get in the west-facing blocks. Look for flavors and aroma of ripe blackberry and wild black cherry, accented with licorice, rose petal and violet, and wild thyme. The wine is lush and supple on the palate, with lingering soft silky tannins balanced by vibrant acidity.