

Winemaker's Notes: 2014 Estate Reserve Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon
Marine sedimentary (Willakenzie) soil over Spencer formation sandstone
50% Wadenswil, 25% Dijon 777, 10% Dijon 115, 10% Pommard, 5% Dijon 114
Planted in 1994 (30%), 1998 (58%), and 1999 (12%)
1100-1800 vines per acre, farmed organically (with biodynamic techniques) and with no irrigation
240-500 ft. Elevation
Hand harvested September 18th-20th, average 25 Brix, 3.5 pH, yield 3.4 tons per acre
96% de-stemmed, 6-8 day cold maceration (38-44F)

Fermentation & Aging:

Fermented with vineyard indigenous yeasts (modified pied d'cuve method)
Maximum temperature reached during fermentation 93F
1.25 & 2.5 ton fermenters, punched down by hand twice per day
Average total cuvaision 21 days
Free run wine only (directly to barrel)
56% New French Oak (Remond, Sirugue, Francois Freres)
11% 1-2 year old
33% 3-5 year old

18 month elevage with one racking prior to assemblage

Bottling:

Gravity bottled June 1st, 2016 (unfined and unfiltered)
422 cases (750ml) + 150 magnums (1.5L) produced

14.1% Alcohol 5.7 g/L TA 3.55 pH

Comments:

Since it's first release in 1997, our Estate Reserve Pinot has represented the "best of the best" from our vineyard, showcasing the purest, most attractive attributes that can be coaxed from our "beautiful slope" each year. It is the epitome of our winegrowing efforts, and it's release - 2 1/2 years after harvest - marks the "official" end of that vintage. However, it is really just the beginning, since the lifespan of this wine (under ideal storage conditions) should be measured in decades rather than years. This 2014 version is the product of a "global warming" vintage; it is a soft, luscious Pinot noir that still retains a sense of freshness and balance. Enjoy over the next 20 years.