

Winemaker's Notes: 2014 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 23rd thru Oct 3rd, 24 Brix, 3.4 pH, yield 3.0 tons/acre
94% destemmed, 5-7 day cold maceration (44-48 F)

Fermentation & Aging:

Fermented with winery ambient indigenous yeasts
Maximum temperature reached during fermentation 92F
1.25 ton fermenters, punch down by hand twice per day
Average total cuvaison 20 days
Free run & light press wine only (directly to barrel)
35% New French Oak (Remond, Sirugue, Francois Freres)
39% 1-2 year old,
26% 3-5 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled May 12th, 2016 (unfined and unfiltered)
573 cases produced

13.9% Alcohol
5.7 g/L TA
3.56 pH

Comments:

This is our 18th consecutive bottling of vineyard designated wine from Mike and Robin Murto's outstanding old vines (planted in 1978) high in the Dundee Hills. Although this mature vineyard tends to deliver the goods every year, the high elevation makes it a fairly cool site, and in warm vintages like 2014 creates something very special indeed! The grapes were vinified with a small fraction of whole cluster that helped extend macerations to 18-21 days, and the wine aged in barrel for 18 months, then gravity bottled on May 12th, 2016. Fans of riper style Pinots will find a lot to love in this wine. Compact aromas of raspberry and baking spice require a little bit of coaxing, but with air become quite expressive. There is density on the palate reflective of the vintage, but also freshness. Enjoy!