

Winemaker's Notes: 2015 Belle Pente Vineyard Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon
Marine sedimentary (Willakenzie) soil (18 to 36 inches deep) over Spencer formation sandstone
37% Dijon 115, 30% Wadensvil, 22% Pommard, and 11% Dijon 114 selections (grafted) planted 1994-1999
1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested Sep 8th to 15th, average 24 Brix and 3.6 pH, yield 3.8 tons/acre
92% 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 20 days
Free run & light press wine only (directly to barrel)
33% New French Oak (Remond, Sirugue, Francois Freres)
23% 1-2 year old
44% 3-5 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled June 6th & 7th 2017 (unfined and unfiltered)
664 cases produced

14.2 % Alcohol
5.2 g/L TA
3.67 pH

Comments:

The grapes from the 2015 rendition of our flagship estate Pinot Noir come from 4 of our 8 blocks, with a little over half represented by the "old school" Oregon selections, and the balance comprising two of the newer Dijon "clones". As would be expected from a warm year, the 2015 wines offer plenty of rich, concentrated forward fruit flavors and aromas. What is a bit surprising though is the balance and underlying structure that supports the fruit. They are ripe wines with nerve and freshness, making them very complete and compelling packages. Enjoy over the next 10 years with rich dishes featuring big birds or small mammals.