

Winemaker's Notes: 2015 Estate Reserve Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon

Marine sedimentary (Willakenzie) soil over Spencer formation sandstone

42% Wadenswil, 23% Dijon 777, 17% Dijon 115, 10% Dijon 114, 8% Pommard

Planted in 1994 (33%), 1998 (50%), and 1999 (17%)

1100-1800 vines per acre, farmed organically (with biodynamic techniques) and with no irrigation

240-500 ft. Elevation

Hand harvested September 13th-15th, average 25 Brix, 3.5 pH, yield 3.4 tons per acre

94% 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 cuvaison 21 days

Free run wine only (directly to barrel)

50% New French Oak (Remond, Sirugue, Francois Freres)

42% 1-2 year old

8% 3-5 year old

18 month elevage with one racking prior to assemblage

Bottling:

Gravity bottled June 6th, 2017 (unfined and unfiltered)

275 cases (750ml) + 150 magnums (1.5L) produced

14.6% Alcohol 5.3 g/L TA 3.62 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 2015 version is the product of a "global warming" vintage; it is a big, robust Pinot noir that still retains a sense of freshness and balance. Enjoy over the next 20 years.