

Winemaker's Notes: 2015 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 19th thru 24th, 24 Brix, 3.4 pH, yield 3.0 tons/acre

100% destemmed, 5-7 day cold maceration (44-48 F)

Fermentation & Aging:

Fermented with indigenous and yeasts

Maximum temperature reached during fermentation 92F

1.25 ton fermenters, punch down by hand twice per day

Average total cuvaison 19 days

Free run & light press wine only (directly to barrel)

37% New French Oak (Remond, Sirugue, Francois Freres)

8% 1-2 year old ,

55% 3-5 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled May 16th, 2017 (unfined and unfiltered)

594 cases produced

14.2% Alcohol

5.4 g/L TA

3.55 pH

Comments:

We've been making single vineyard Pinot Noir from Mike and Robin Murto's outstanding old vines (planted in 1978) for over 20 years. The warm growing season in 2015 resulted in the earliest harvest ever for this vineyard, beginning on September 19th and wrapping on the 24th (this vineyard generally gets picked in the second week of October)! The wine celebrates this warm growing season with ripe raspberry flavors and aromas, complemented by baking and exotic spices wafting above the fruit. It is a rich, concentrated wine that also retains a bright freshness that persists through the long finish. It is a thoroughly complete and intriguing wine! Enjoy over the next 10-12 years with grilled salmon, mid-eastern accented dishes, and anything with small birds!