

Winemaker's Notes: 2015 Willamette Valley Pinot Noir

Harvest:

58% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999
- Pommard, Wadenswil and Dijon 113, 114, 115 and 777 clones.
21% Murto Vineyard, Dundee Hills, volcanic soils, planted 1980 & 1986 - Pommard clone
15% Belle Vida Vineyard, Dundee Hills, volcanic soils, planted 2000
- Dijon 114, 667, and 777 clones
6% Foxy Rock Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 2000 & 2002
- Pommard & Wadenswil clones.

Hand harvested Sep 5th thru 24th, average 23.8 deg. Brix and 3.4 pH
90+% destemmed, 5-8 day cold soak (42-48F)

Fermentation & Aging:

Fermented with vineyard propagated, ambient, and selected (BRG) yeast strains
1.25 & 2.5 ton fermenters, punched down by hand twice per day
Average total cuvaision 17 days
Free run & light press wine (directly to barrel)
9% New French Oak (Remond, Sirugue & Francois Freres)
15% 1-2 year old
76% 3-5 year old
11 months barrel aging with one racking (barrel to tank for bottling)

Bottling:

Gravity bottled March 15th & 16th, 2017 (unfined and unfiltered)
894 cases produced

14% Alcohol
5.3 g/L TA
3.65 pH

Comments:

Perhaps our most compelling "entry level" Pinot to date; the 2/3 Yamhill-Carlton, 1/3 Dundee Hills combination provides a level of complexity rarely achieved in such modestly priced wine. Bright red fruit on the nose progresses to darker fruit flavors on the palate. The wine is both fresh and concentrated, unencumbered by excessive barrel influence or extraction. A bit tightly wound now, it opens up with aeration, so should be blossoming by early fall, and continue to improve for several years in the cellar. Enjoy!