

Winemaker's Notes: 2016 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
35% Dijon 115, 30% Dijon 114, 20% Pommard, and 10% Dijon 777, 5% Wadensvil 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 2.7 tons/acre
92% de-stemmed, 5-7 day cold maceration (40-48F)

Fermentation & Aging:

Fermented with vineyard indigenous & ambient 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)
33% 1-2 year old
34% 3-6 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled June 7th, 2018 (unfined and unfiltered)
595 cases produced

14.1 % Alcohol
5.2 g/L TA
3.67 pH

Comments:

The grapes used in the 2016 rendition of our flagship estate Pinot Noir come from 6 of our 8 blocks, with a predominance of Dijon clone sections represented in the final blend. The warm growing season and low yields produced intensely flavored and concentrated wines that still maintain a sense of balance. True to its Yamhill-Carlton appellation, the wine shows ripe blueberry and blackberry flavors and aromas, with a hint of licorice and violets. Delicious now, it will only get better with a few years in the cellar.