

Winemaker's Notes: 2016 Estate Reserve Pinot Noir

Harvest:

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

Marine sedimentary (Willakenzie) soil over Spencer formation sandstone

50% Dijon 115, 45% Pommard, 5% Dijon 777,

Planted in 1994 (10%) and 1998 (90%)

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

240-500 ft. Elevation

Hand harvested September 11th and 12th, average 24 Brix, 3.5 pH, yield 2.7 tons per acre

86% 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)

22% New French Oak (Remond, Sirugue, Francois Freres)

45% 1-2 year old

33% 3-5 year old

18 month elevage with one racking prior to assemblage

Bottling:

Gravity bottled June 6th, 2018 (unfined and unfiltered)

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

14.4% Alcohol 5.3 g/L TA 3.7 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. The grapes typically come from 2 blocks in the southwest corner of the vineyard, but in 2016 the bulk of the blend originated further up the hill from our south-east facing Pommard and Dijon 115 blocks planted in 1998. It also employs more whole cluster and less new oak than in previous vintages, but is unmistakably of the same pedigree. As our vineyard matures and winemaking evolves, the selection process for the estate reserve gets more difficult every year, and the wines incrementally better! Try a bottle or two now but let most of them rest until their tenth birthday.