

Winemaker's Notes: 2016 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 and 20th, 24 Brix, 3.5 pH, yield 1.7 tons/acre

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

Fermentation & Aging:

Fermented with indigenous and ambient 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)

44% New French Oak (Remond, Sirugue, Francois Freres)

28% 1-2 year old ,

28% 3-6 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled May 9th, 2018 (unfined and unfiltered)

446 cases produced

14.4% Alcohol

5.5 g/L TA

3.65 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 and low yields in 2016 resulted in the earliest harvest ever for this vineyard, picked over 2 days on the 19th and 20th of September (we usually pick this vineyard between the 4th and 9th of October!). The wine celebrates this warm growing season with intense ripe raspberry flavors and aromas, complemented by baking and exotic spices wafting above the fruit. It is a rich, concentrated wine that also maintains a sense of balance and freshness that persists through the long finish. Delicious now, it will also gain complexity with several years in the cellar.