

Winemaker's Notes: 2017 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 Cowlitz formation sandstone
56% Pommard, 20% Dijon 115, 12% Wadensvil , 4% each Dijon 113, 114, & 777 selections (grafted)
planted 1994-1999
1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested Sep 16th to Oct 5th , average 23.5 Brix and 3.6 pH, yield 3.8 tons/acre
85% 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 cuvaision 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 May 30th, 2019 (unfined and unfiltered)
623 cases produced

13.8 % Alcohol
5.3 g/L TA
3.67 pH

Comments: