

Winemaker's Notes: 2017 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 October 4th & 5th, 23 Brix, 3.4 pH, yield 2.7 tons/acre
92% 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)
40% New French Oak (Remond, Sirugue, Francois Freres)
30% 1-2 year old
30% 3-6 year old

18 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled May 31st, 2019 (unfined and unfiltered)
546 cases produced

14.2% Alcohol
5.5 g/L TA
3.55 pH

Comments: