

Winemaker's Notes: 2017 Yamhill-Carlton Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon
Marine sedimentary (Willakenzie) soil over Cowlitz formation sandstone
Pommard (35%), Dijon 115 (35%), Wadensvil (10%), Dijon 114 (10%), & Dijon 113 (10%)
South facing blocks planted in 1998 & 1999
1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested September 16th – October 5th, average 23 Brix and 3.5 pH, yield 3.5 tons/acre
10% whole cluster (balance de-stemmed), 5-7 day cold maceration (40-48F)

Fermentation & Aging:

Fermented with indigenous yeasts (modified Pied de Cuve technique)
Maximum temperature reached during fermentation 92F
1.25 & 2.75 ton fermenters, punch down by hand twice per day
Average total cuvaision 18 days
Free run & press wine (directly to barrel)
15% New French Oak (Remond, Sirugue, Francois Freres)
30% 1-2 year old
55% 3-6 year old

14 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled April 24th & 25th, 2019 (unfined and unfiltered)
870 cases produced

13.4% Alcohol
5.5 g/L TA
3.67 pH

Comments:

This cuvee is the first member of our “good, better, best” trio of wines from our Belle Pente estate vineyard. The grapes come from all 8 blocks, providing a diversity of aspect, elevation, and soil depth. In general, the lighter, more forward lots are selected for this bottling, presenting a more delicate expression of the Yamhill-Carlton appellation. Conditions in 2017 helped us create a full flavored, medium bodied wine at a modest alcohol level. Enjoy now and over the next few years.