

Winemaker's Notes: 2018 WV Cuvee Classe Pinot Noir

Harvest:

65% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999
- Pommard, Wadenswil and Dijon 113, 114, 115 and 777 clones.
35% Murto Vineyard, Dundee Hills, volcanic soils, planted 1978 & 1986 - Pommard clone

Hand harvested Sep 20th thru Oct 7th, average 23 deg. Brix and 3.5 pH
90% destemmed, 5-8 day cold soak (42-48F)

Fermentation & Aging:

Fermented with vineyard propagated, ambient, and selected (BRG) yeast strains
1.25 & 2.5 ton fermenters, punched down by hand twice per day
Average total cuvaision 19 days
Free run & light press wine (directly to barrel)
20% New French Oak (Remond, Sirugue & Francois Freres)
20% 1-2 year old
60% 3-5 year old
18 months barrel aging with one racking (barrel to tank for bottling)

Bottling:

Gravity bottled July 14th and 15th, 2020 (unfined and unfiltered)
644 cases produced

14.0% Alcohol
5.4 g/L TA
3.65 pH

Comments:

This is a brand new wine for the 2018 vintage, a blend of 26 "reserve quality" barrels, 2/3 from our Belle Pente estate vineyard in Yamhill-Carlton and 1/3 from Murto Vineyard in the Dundee Hills. These barrels were "de-classified" from the single vineyard bottlings to create a "Super Willamette" blend from these two great vineyards in the top appellations within the valley. Since it is definitely more "class" than "de-class", we are naming it Cuvee Classe. Enjoy!