

## **Winemaker's Notes: 2018 Willamette Valley Pinot Noir**

### **Harvest:**

- 50% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999  
- Pommard, Wadenswil and Dijon 113, 114, 115 and 777 clones.  
20% Murto Vineyard, Dundee Hills, volcanic soils, planted 1978 & 1986 - Pommard clone  
20% Belle Vida Vineyard, Dundee Hills, volcanic soils, planted 2000  
- Dijon 114, 667, and 777 clones  
10% Foxy Rock Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 2000 & 2002  
- Pommard & Wadenswil clones.

Hand harvested Sep 20<sup>th</sup> thru Oct 7<sup>th</sup>, 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)  
10% New French Oak (Remond, Sirugue & Francois Freres)  
40% 1-2 year old  
50% 3-5 year old  
11 months barrel aging with one racking (barrel to tank for bottling)

### **Bottling:**

Gravity bottled February 19<sup>th</sup> – 21<sup>st</sup> 2020 (unfined and unfiltered)  
1294 cases produced

13.9% Alcohol  
5.5 g/L TA  
3.6 pH

### **Comments:**

With a 60/40 split between Yamhill-Carlton and Dundee Hills fruit, this wine combines the spicy, earthy aromatics of the volcanic Dundee sites with the silky, complex texture contributed by the Yamhill-Carlton vineyards.