

## **Winemaker's Notes: 2013 Estate Reserve Pinot Noir**

### **Harvest:**

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon  
Marine sedimentary (Willakenzie) soil over Spencer formation sandstone  
55% Wadenswil planted 1998, 35% Dijon 115 & 777 planted 1994, 5% each Pommard and Dijon 114 planted 1999  
1100-1800 vines per acre, farmed organically (with biodynamic techniques) and without irrigation  
240-500 ft. Elevation  
Hand harvested September 18th-20th, average 22 Brix, 3.4 pH, yield 2.4 tons per acre  
100% de-stemmed, 6-8 day cold maceration (38-44F)

### **Fermentation & Aging:**

Fermented with ambient & selected (BRG) yeasts  
Maximum temperature reached during fermentation 90F  
1.25 & 2.5 ton fermenters, punched down by hand twice per day  
Average total cuvaision 19 days  
Free run wine only (directly to barrel)  
50% New French Oak (Remond, Sirugue, Francois Freres)  
40% 1-2 year old  
10% 3-5 year old

18 month elevage with one racking prior to assemblage

### **Bottling:**

Gravity bottled June 3<sup>rd</sup>, 2015 (unfined and unfiltered)  
228 cases (750ml) + 120 magnums (1.5L) produced

13% Alcohol      6.1 g/L TA      3.52 pH

### **Comments:**

Since it's first release in 1997, our Estate Reserve Pinot has represented the "best of the best" from our vineyard, showcasing the purest, most attractive attributes that can be coaxed from our "beautiful slope" each year. It is the epitome of our winegrowing efforts, and it's release - 2 1/2 years after harvest - marks the "official" end of that vintage. However, it is really just the beginning, since the lifespan of this wine (under ideal storage conditions) should be measured in decades rather than years. This 2013 version is a "cool climate" classic: a tightly wound, structured young wine that starts out a bit restrained and reticent, but opens up rather quickly in the glass to reveal sweet brambly blue/black fruits accented by fresh herbs and flowers. It responds very well to decanting.