

Winemaker's Notes: 2016 Yamhill-Carlton Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon
Marine sedimentary (Willakenzie) soil over Cowlitz formation sandstone
Wadensvil (45%), Pommard (30%), Dijon 114 (15%), 115 (5%), & 777 (5%), selections
South facing blocks planted in 1998 & 1999
1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested September 11th – 12th, average 24 Brix and 3.5 pH, yield 2.7 tons/acre
100% 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)
33% New French Oak (Remond, Sirugue, Francois Freres)
22% 2 year old
45% 3-6 year old

14 months barrel aging with one racking prior to assemblage

Bottling:

Gravity bottled June 6th, 2018 (unfined and unfiltered)
225 cases produced

14.1% Alcohol
5.1 g/L TA
3.7 pH

Comments:

This cuvee is the first member of our “good, better, best” trio of wines from our Belle Pente estate vineyard. But due to blending decisions unique to the 2016 vintage, this wine shows more like a “baby” Estate Reserve than a lighter, fresher version of the Belle Pente vineyard bottling. The 2016 vintage produced ripe, concentrated wines with lush fruit flavors and aromas, and smooth, silky textures driven by polished tannins. Enjoy now and over the next few years with hearty fare like cassoulet, beef bourguignon, or morel risotto.