

Winemaker's Notes: 2017 Estate Reserve Pinot Noir

Harvest:

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon
Marine sedimentary (Willakenzie) soil over Cowlitz formation sandstone
58% Wadenswil, 30% Dijon 777, 12% Dijon 115
Planted in 1994 (33%) and 1998 (67%)
1100-1800 vines per acre, farmed organically (with biodynamic techniques) and with no irrigation
240-500 ft. Elevation
Hand harvested September 26-29th, average 24 Brix, 3.5 pH, yield 3.5 tons per acre
87% de-stemmed, 6-8 day cold maceration (38-44F)

Fermentation & Aging:

Fermented with vineyard indigenous yeasts (modified pied d'cuve method)
Maximum temperature reached during fermentation 93F
1.25 ton fermenters, punched down by hand twice per day
Average total cuvaision 21 days
Free run wine only (directly to barrel)
50% New French Oak (Remond, Sirugue, Francois Freres)
30% 1-2 year old
20% 3-5 year old

18 month elevage with one racking prior to assemblage

Bottling:

Gravity bottled May 28th, 2019 (unfined and unfiltered)
272 cases (750ml) + 150 magnums (1.5L) produced

14.3% Alcohol 5.4 g/L TA 3.65 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. In this 2017 version, the grapes come exclusively from 2 blocks in the southwest corner of the vineyard, including our original planting from 1994. Put this in the cellar and enjoy 10-20 years from vintage!