

## **Winemaker's Notes: 2018 Yamhill-Carlton Pinot Noir**

### **Harvest:**

100% Belle Pente Vineyard, Yamhill-Carlton, Willamette Valley, Oregon  
Marine sedimentary (Willakenzie) soil over Cowlitz formation sandstone  
Pommard (39%), Dijon 115 (26%), Wadensvil (17%), Dijon 114 (10%), & Dijon 113 (8%)  
South facing blocks planted in 1998 & 1999  
1800-2400 vines per acre, 300-500 ft. elevation, organic/biodynamic farming, no irrigation

Hand harvested September 20<sup>th</sup> – 29<sup>th</sup>, average 24 Brix and 3.5 pH, yield 3.3 tons/acre  
12% whole cluster (balance 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)  
20% New French Oak (Remond, Sirugue, Francois Freres)  
30% 1-2 year old  
50% 3-6 year old

18 months barrel aging with one racking prior to assemblage

### **Bottling:**

Gravity bottled July 16<sup>th</sup>, 2020 (unfined and unfiltered)  
447 cases produced

14.1% Alcohol  
5.3 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. The grapes come from all 8 blocks, providing a diversity of aspect, elevation, clonal selection, and soil depth. In general, the lighter, more forward lots are selected for this bottling, presenting a more delicate expression of the Yamhill-Carlton appellation. Conditions in 2018 helped us create a full flavored, fruit forward wine that can be enjoyed now, plus a solid underlying structure that will reward several years in the cellar. Enjoy!