

2013 Four Winds Vineyard Pinot Noir

VINEYARD INFO

Four Winds was planted in 1990 to Pommard clone Pinot Noir (4.374 acres). Elevation is 800 feet and south-facing. Own-rooted and dry-farmed.

APPELLATION & SOIL

This vineyard is located in the McMinnville Coast Range. Soils are classified as Jory and Nekiah. These soils are typically uplifted marine sedimentary loams and silts, with alluvial overlays. As compared to other appellations in the Willamette Valley, these soils are uniquely shallow for wine growing, with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

GENERAL INFO

Well, we couldn't let Four Winds Chardonnay have ALL the fun! After receiving two exceptional vintages of the Chardonnay from this vineyard, we jumped at the opportunity to make wine from the Four Winds Pommard clone Pinot Noir in 2012. As it is for the Chardonnay, this 22-year-old, high-elevation vineyard is ideal for fresh, acid driven and austere Pinot Noir. Picked before the heavy rains, this wine displays amazing concentration and freshness. Highlighted by a garnet hue, the Four Winds is a compact, dark-cherry wine that offers a perfect alternative to its lighter, strawberry-fruited La Colina counterpart. The own-rooted, 23-year-old Pommard also demonstrates amazing maturity and personality which is in full effect with the transparent 2013 vintage.

WINE INFO

Four Winds Vineyard
100% Pommard clone
Harvest date: Sept. 29, 2013
23.65 brix
Ph: 3.56
TA: 5.6 g/l
De-stemmed to tank, 50ppm SO₂. No whole cluster
10-day cold soak
Native fermentation, approx. 20 days in tank
Pressed and settled 24 to 48 hrs.
Barreled 15 months, no racking
No new oak
Full malolactic fermentation, no inoculation
No. of cases made: 50
Finished Ph: 3.55
Alcohol: 13.0%
Price: \$60 retail