

2013 Willamette Valley Pinot Noir

VINEYARD INFO

Blend of Tuckwilla Vineyard (20%), La Colina Vineyard (24%), Four Winds Vineyard (35%), Gehrts Vineyard (10.5%), and Laurel Hood Vineyard (10.5%). All vineyards dry-farmed.

APPELLATION & SOIL

Two of the vineyards in this blend (Gehrts and Tuckwilla) are located in the Dundee Hills AVA. Dundee Hills is known for its rich, red volcanic Jory soils, which were formed from ancient volcanic basalt and consist of silt, clay and loam. They typically reach a depth of 4 to 6 feet and provide excellent drainage. Four Winds Vineyard 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.

Laurel Hood Vineyard is located in the Chehalem Mountains AVA. Within this one region there are ancient, uplifted sedimentary seabeds, weathered rich red soils from lava flows down the Columbia River, and relatively new glacial sediment scoured from western states and blown onto north-facing hillsides from windstorms.

GENERAL INFO

The 2013 Willamette Valley Pinot Noir has a light garnet hue, medium body and perfect Pinot Noir texture. Low alcohol (barely 13%) lends a satisfying buoyancy to go with its generous amount of acid. The conditions leading up to harvest were unique, including a growing season much like 2012, which is responsible for its generous fruit core, followed by two distinct periods of rain dictating the delicate and complex nature of all the wines. The general impression of the wine speaks to the vintage and the minimalist style that we employ in order to gain the maximum amount of transparency. As it represents all of our vineyards, this wine combines the alluring combination of the earth and floral spice from volcanic Dundee Hills Jory soils, as well as the dark-fruited leanness of the sedimentary soils. Perfect for any occasion but certainly best with food!

WINE INFO (FOR ALL CONTRIBUTING LOTS)

Pommard, Coury, Wadenswil and Dijon clones

Native fermentation, approx. 20 days in tank

Harvest date: Sept 26-Oct 6, 2013

Pressed and settled 24-48 hrs.

Brix range: 22.9-24.3

Barreled 15 months, 1 racking for some lots, no racking for others

Ph range: 3.46-3.6

No new oak

TA range: 4.6-5.8 g/l (minor acid adds at fermentation)

Full malolactic fermentation, no inoculation

No. of cases made: 1100

De-stemmed to tank, 50ppm SO₂. Some whole cluster added to certain lots, approx. 5% for the blend.
10-day cold soak

Finished Ph: 3.6

Alcohol: 13%

Price: \$24 retail