

# CROWLEY WINES

## 2014 DUNDEE HILLS PINOT NOIR

**Vineyard info:** This Dundee Hills blend consists of Gehrts Vineyard (66%) and La Colina Vineyard (34%). Gehrts Vineyard is located in the Dundee Hills AVA and was planted in 1999 to a mixture of Dijon pinot noir clones, including 114, 115 667, and 777. The elevation is 650 ft. and has a south east orientation. La Colina Vineyard is located in the Dundee Hills AVA and was planted in 1999 to a mixture of Wadenswil and Pommard pinot noir clones. The elevation is 600 ft. and has a south east orientation.

**Appellation and soil:** 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 4-6 feet and provide excellent drainage. Signature characteristics of the Dundee Hills include bright red strawberry and cherry notes mixed with warm spice and earth.

**General info:** Farewell, Gehrts Vineyard! Gehrts Vineyard was sold in 2015 to Jadot...the Burgundy producer which has now become a player in Oregon. If I have to choose a buyer to lose fruit to I respect the tradition of Jadot enough to not be too bent out of shape. Only downside is that the vines were just getting old enough to have some great personality. Darn it! 2014 is our last vintage with the Gehrts sight, but it's a great way to go out. It's driving the supple fruit and generous Dundee Hills spice and the amazing front end attack. The angularity is the tannin the sight delivers as the top soils have eroded to force the vines to struggle. La Colina balances all that out with Pommard's elegance and length. This wine is really unique and fun which is great way to say so long to a vineyard. (bright side, we now have Oracle Vineyard, also Dundee Hills!)

### Technical notes:

Gehrts Vineyard (66%), La Colina Vineyard (34%)  
Dijon clone field blend, Pommard and Wadenswil  
Harvest date: Sept 21-30, 2014  
Brix 23-24.5 brix  
Ph: 3.52-3.63  
TA: 3.8-4.8 g/l  
De-stemmed to tank, 50 ppm SO<sub>2</sub>. 30% whole cluster (across both lots)  
10 day cold soak  
Native fermentation, approx. 20 days in tank  
Pressed and settled 24-48 hrs.  
Barreled 20 months, 1 racking for the La Colina  
No new oak  
Full malolactic fermentation, no inoculation  
No. of cases made: 75  
Finished Ph: 3.7  
Alc: 13.5%  
Price: \$40 retail

