

CROWLEY WINES

2014 ENTRE NOUS PINOT NOIR

10TH ANNIVERSARY EDITION!

Vineyard info: Blend of La Colina (50%) Four Winds Pinot Noir (20%), Laurel Hood Vineyard (30%). All vineyards own rooted dry farmed.

Appellation and soil: La Colina 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 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 winegrowing 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: What can we say about this wine? It's always great... owing to the signature combination of Pommard and Wadenswil. Its distinction this year is the multiple levels of whole cluster inclusion in each of the lots...ranging from no stem to 100% stem and everything in between! It's a fascinating result and we expect a complexity that unravels short term but especially long term. We're glad this is the 10th Anniversary edition because it demonstrates quite possibly our best Entre Nous yet.

Technical notes:

Pommard, Wadenswil clones

Harvest date: Sept 22-Oct 1, 2014

Brix range: 20-24.5

Ph range: 3.5-3.63

TA range: 4.2-4.8g/l

80% De-stemmed to tank, 20% Whole Cluster (across all lots).

10 day cold soak

Native fermentation, approx. 20 days in tank

Pressed and settled 24-48 hrs.

Barreled 20 months, no racking

No new oak

Full malolactic fermentation, no inoculation

No. of cases made: 440

Finished Ph: 3.6

Alc: 13.7%

Price: \$30 retail

