

CROWLEY WINES

2014 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 and 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 winegrowing 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.

Against its opulent counterpart, La Colina, the **2014 Four Winds Pinot Noir** tames the vintage and delivers a graceful and truly elegant Pinot Noir. With all the complexity gained from the generous stem inclusion this wine manages exquisite balance and radiates energy. Lavender and herb highlight the nose while dark cherry and spice integrate with the smooth tannins on the palate. Terrific middle texture and exceptional length define the Pommard clone and the 2014 Four Winds capture those traits wonderfully. Drinking nicely now, this wine will also age gracefully and gain in stature for years to come.

Technical notes:

Four Winds Vineyard
100% Pommard clone
Harvest date: Oct 1, 2014
23.5 brix
Ph: 3.66
TA: 4.42 g/l
65% stem inclusion
10 day cold soak
Native fermentation, approx. 20 days in tank
Pressed and settled 24-48 hrs.
Barreled 15 months, no racking
No new oak
Full malolactic fermentation, no inoculation
No. of cases made: 100
Finished Ph: 3.55
Alc: 13.7%
Price: \$50 retail

