

CROWLEY WINES

2014 WILLAMETTE VALLEY PINOT NOIR

Vineyard info: Blend of Tuckwilla Vineyard (22%), La Colina Vineyard (10%), Four Winds Vineyard (43%), Gehrts Vineyard (7%), and Laurel Hood Vineyard (18%). All vineyards dry farmed.

Appellation and 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 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: The 2014 Willamette Valley Pinot Noir reached a new level of refinement this year as the winery decided to carve out the press barrels that would normally show up in this blend and dedicate them to a declassified lot. In turn, the Willamette Valley is 100% free run Pinot Noir from all of our sites and demonstrates a new level of precision and transparency. As the 2014 lacked some natural structure we employed ample stem inclusion to build up the tannins and elevate freshness. Across all lots included in this blend the whole stem component makes up about 15% of the bottling. Generous and elegant describes this wine as it represents the best aspects of the lush 2014 vintage.

Technical notes:

Pommard, Coury, Wadenswil and Dijon clones

Harvest date: Sept 22--Oct 1, 2014

Brix range: 20-24.5

Ph range: 3.52-3.66

TA range: 3.75-5.1 g/l (acid adds at fermentation)

De-stemmed to tank, 50ppm SO₂. Up to 100% whole cluster added to certain lots, approx. 30% avg across all lots. Some de-stemmed lots for control.

10 day cold soak

Native fermentation, approx. 20 days in tank, some cooling of lots during fermentation

Pressed and settled 24-48 hrs.

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

14% new oak, 7% 1-fill barrels, remaining neutral

Full malolactic fermentation, no inoculation

No. of cases made: 675

Finished Ph: 3.6

Alc: 13.68%

Price: \$24 retail



