

## Crowley Wines 2015 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 Nekiah and Jory. 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 27 year old high elevation vineyard is ideal for fresh, acid driven and austere Pinot Noir.

The Four Winds single vineyard Pinot Noir is gaining fans! Our 2014 sold quickly and we're beginning to understand why. This wine is about elegance, length, transparency and subtlety. It's an understated wine. The La Colina has angles and density while this wine is all about pretty and sleek. It's delicate and approachable young and has quintessential Pinot flavor. It's lighter in color and weight and always leans toward "classic". The **2015** has a mature look and feel, brick colored edges and a quality of red more like Volnay than Nuits St. Georges. It has cherry and strawberry and just a trace of oak. It's succulent and mouth-watering and persistent. And you can see through it!...saying a lot for 2015. Simply put, Four Winds Pinot Noir impresses us more and more with each vintage.

### **Wine info:**

100% Pommard clone  
Harvest date: Sept 26, 2015  
23 brix  
Ph: 3.51  
TA: 5 g/l  
100% de-stemmed  
10 day cold soak  
Native fermentation, approx. 20 days in tank  
Pressed and settled 24-48 hrs.  
Barreled 22 months, no racking  
No new oak  
Full malolactic fermentation, no inoculation



No. of cases made: 123

Finished Ph: 3.65

Alc: 14%

Release: September 2017