

CROWLEY WINES

2015 WILLAMETTE VALLEY PINOT NOIR

Vineyard info: Blend of Tuckwilla Vineyard (25%), La Colina Vineyard (20%), Four Winds Vineyard (48%), Gehrts Vineyard (.07%). 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 wine growing with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

General info: Right from the get-go the first this that stood out was the color. Seriously, I have never seen a color in Oregon quite like this...a brilliant cherry red hue that positively radiates. I felt like the vintage carried good energy from the beginning, noticing vibrancy early on in the Pinot fermentations, but the level of polish in this wine is remarkable and a very welcome surprise! At harvest, word was spreading among the winemakers that the material showed promise and indeed it did. After the generous amount of whole stem employed to firm up the 2014's these wines didn't call for that at all...every lot was 100% de-stemmed. The result is remarkable precision and clarity of purpose and the extended aging settled the wine beautifully. Cherry persists on the palate and is mixed up with generous amounts of baking spice that we pull from our Dundee Hills sources. This wine stands firm too and given the relatively rich mouth feel the acid persists and keeps the presentation light and airy, almost cool, with just a hint of tannin to lend support. This wine will be an amazing drinking wine, hitting that perfect spot as a serious and yet approachable Pinot.

Wine info (for all contributing lots):

Pommard, Wadenswil and Dijon clones

Harvest date: Sept 19 - Sept 24, 2015

Brix range: 22-24.5

Ph range: 3.51-3.63

TA range: 4.5-5.0 g/l

100% de-stemmed to tank, 50ppm SO₂.

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, no racking

10% new oak, rest neutral

Full malolactic fermentation, no inoculation

No. of cases made: 735

Finished Ph: 3.6

Alc: 13.8%

