

Crowley Wines

2016 Four Winds Vineyard Pinot Noir

Vineyard info: Four Winds was planted in 1990 to Pommard Noir (4.374 acres). Elevation is 800 feet and south facing. Own farmed.

Appellation and soil: This vineyard is located in the McMinnville. The soils have a volcanic origin, primarily Saum, similar to strip of Jory running along the northwest edge of the vineyard. up of a rocky base of weathered basalt that was covered by (colluvial) loam, which was derived from eroded basalt higher coast range. As compared to other appellations in the Valley, these soils are uniquely shallow for winegrowing with available moisture. The resulting wines have pronounced 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 jumped at the opportunity to make wine from the Four Pommard clone pinot noir in 2012. As it is for the Chardonnay, this 27 year old high elevation vineyard is fresh, acid driven and austere Pinot Noir.

Pure strawberry, saline and cinder happily greet the nose this 2016, making it cheerful in its aromatic presentation. mixture of whole cluster allure and pure fruit guides the expectation of a lifted and energetic wine. The mouth suit with linearity, tension and grace. Stone fruit, hard mineral and trace amounts of oak make up a complex and complete mouth that doesn't reveal all at once. Time is side of this Four Winds Pinot Noir. The old vine, own Pommard has a say in all of this...precious little of that is Oregon. The bottom line integrity of this wine has the to thank and we're happy to let it steal the show!

Wine info:

Four Winds Vineyard
100% Pommard clone
Harvest date: Sept 19, 2016
24.1 brix
Ph: 3.661
TA: 5.8 g/l
50% de-stemmed, 50% Whole Cluster
10 day cold soak
Native fermentation, approx. 20 days in tank
Pressed and settled 24-48 hrs.



clone Pinot
rooted and dry

Coast Range.
Nekia, with a
They are made
wind-blown
up in the
Willamette
low total
leanness

we
Winds
ideal for

with
A
follows
candy,
on the
rooted
left in
material

Barreled 22 months, no racking
No new oak
Full malolactic fermentation, no inoculation
No. of cases made: 100
Finished Ph: 3.61
Alc: 13.3%
Release: August 2018