

CROWLEY WINES

2016 WILLAMETTE VALLEY PINOT NOIR

Vineyard info: Blend of Tuckwilla Vineyard (20%) Four Winds Vineyard (80%). Both vineyards dry farmed.

Appellation and soil: Tuckwilla is 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.

General info: The whole is greater than the sum of its parts is a wonderful concept and captures the essence of this 2016 Willamette Valley Pinot Noir. We often excel when it comes to our blends as we pride ourselves on sourcing great fruit from top to bottom and do not ascribe to the model of “filler vineyards” for “entry level” wines. The makeup this year is especially diverse given the various levels of stem and no stem inclusion we employed, creating a medley effect that’s truly captivating. The aromas range from flint to cocoa to raspberry while the palate walks a tightrope of dark blue and light red fruit notes... strawberry and blackberry; with allspice and citrus peel and redhot candy. The sweet spot is graceful and airy. Mouth feel has good acid lines that provide lift and energy. And a protective grip of light tannin leads to the savory finish that finishes clean and fresh...and inspiring. This wine grabs and holds your attention. The Willamette Valley cuvée receives our maximum attention because we are quite aware that it is our gateway wine—and that a great bottle doesn’t always have to be expensive!

Wine info (for all contributing lots):

Pommard clone

Harvest date: Sept 13 - Sept 19, 2016

Brix range: 23.5-24.3

Ph range: 3.5-3.6

TA range: 4.8-5.8 g/l

Lots mixed between 100% de-stemmed to 30% stem inclusion, 50ppm SO2 at fermenter.

10 day cold soak

Native fermentation, approx. 20 days in tank

Pressed and settled 24-48 hrs.

Barreled 12 months, no racking

10% new oak, rest neutral

Full malolactic fermentation, no inoculation

No. of cases made: 709

Finished Ph: 3.6

Alc: 13.6%

