

Crowley Wines 2017 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. The soils have a volcanic origin, primarily Saum, similar to Nekia, with a strip of Jory running along the northwest edge of the vineyard. They are made up of a rocky base of weathered basalt that was covered by wind-blown (colluvial) loam, which was derived from eroded basalt higher up in the coast range. 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 28 year old high elevation vineyard is ideal for fresh, acid driven and austere Pinot Noir.

Mining terroir is an ongoing pursuit for us. The more we can pull from nature the better. Lighter, later, and leaner vintages favor that agenda. **2017** was such a vintage...and then some. The Four Winds Pinot Noir was picked in October after a lengthy cool phase to finish the growing season so the wine displays excellent maturity and power but also maintains clarity of purpose and a sense of place. Light and vivid red, the color shows energy and class...not wanting to be big and dark. The nose is crunchy with citrus, cranberry, and strawberry with tea and graphite mixed in. The mouth sneaks in a trace of wood and then opens into pure strawberry and cherry with a trace of mushroom and hay. Candied orange hangs in the background while the seamless mouthfeel persist to a clean finish. This is an optimal Pinot...graceful, expressive and refined.

Wine info:

Four Winds Vineyard

100% Pommard clone

Harvest date: October 6, 2017

22.7 brix

Ph: 3.63

TA: 4.95 g/l

100% destemmed

10 day cold soak

Native fermentation, approx. 20 days in tank

Pressed and settled 24-48 hrs.

Barreled 20 months, no racking

20% new oak

Full malolactic fermentation, no inoculation

No. of cases made: 150

Finished Ph: 3.58

Alc: 13.52%

Price: \$50 retail

