

Crowley Wines
2017 Willamette Valley Pinot Noir

Vineyard info: Blend of Tuckwilla Vineyard (19%) Four Winds Vineyard (37%) La Colina Vineyard (27%) Oracle Vineyard (17%). All vineyards dry farmed.

Appellation and soil: Tuckwilla, La Colina and Oracle are all 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. 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: 2017 echoes 1993... big shoes to fill indeed! But we might have found another vintage with the same exciting traits of that epic year... loads of acid, beautiful ripeness and lower alcohols that came to define ultimate drinkability without sacrifice. So far the 2017 WVPN is affirming this hunch! Brilliant red tinged with blue hues indicates freshness while the shimmering clarity advertises a classic, energetic Pinot Noir. Earth, spice and just a touch of oak meet the nose along with strawberry and cranberry. The palate is opulent and crunchy, moving into ripe flavors with a soft edge of tannin to keep the lift. This wine is high resolution, full of flavor and down-right drinkable.

Wine info (for all contributing lots):

Pommard, Dijon clones

Harvest date: Sept 29 – Oct 6, 2016

Brix range: 22.2-22.7

Ph range: 3.5-3.6

TA range: 4.65-5.8 g/l

100% de-stemmed

10 day cold soak

Native fermentation, approx. 28 days in tank

Pressed and settled 24-48 hrs.

Barreled 11 months, no racking

15% new oak, rest neutral

Full malolactic fermentation, no inoculation

No. of cases made: 1040

Finished Ph: 3.55

Alc: 13.3%

Price: \$24 retail

