

Crowley Wines 2018 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, related to Nekia with a strip of Jory running through the 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 29-year-old high elevation vineyard is ideal for fresh, acid driven and austere Pinot Noir.

The **2018 is dark** and leads with alluring graphite and light oak that gives way to rich blackberry and anise on the nose. Four Winds' rocky soils also express wet stone and mineral to keep the aromatics lighter and lifted. 2018 delivers a richer than normal flavor profile, a result of a dry summer. The mouth is succulent, broad, and full. Sweet strawberry, clove, sage, and vanilla mix it up as does a trace of new wood. The structure is soft and delicate as is typical of the more feminine Four Winds. The length is excellent and the old vine Pommard is supremely balanced and composed.

Wine info:

Four Winds Vineyard

100% Pommard clone

Harvest date: September 29, 2018

24 brix

Ph: 3.66

TA: 4.725 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: 75

Finished Ph: 3.6

Alc: 14.2%

Price: \$50 retail

Release: September 15, 2020

