

Crowley Wines
2018 Willamette Valley Pinot Noir

Vineyard info: Blend of Tuckwilla Vineyard (21%) Four Winds Vineyard (20%) La Colina Vineyard (26%) Oracle Vineyard (18%), Wind Ridge (15%). 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. Wind Ridge is out of the Ribbon Ridge appellation.

General info: A guest appearance by Wind Ridge Vineyard out of the Ribbon Ridge AVA enhances the complexity of the **2018 Willamette Valley Pinot Noir**. The typical all red fruit is matched by darker elements from the sedimentary soils leading to a broader Pinot experience...never a bad thing! The color is penetrating garnet... crystalline and bold. Graphite, citrus, anise and mushroom round out the nose which is primarily fixed on ripe red cherry. The mouth is high intensity and mouth-watering. Subtle tannin supports a soft and inviting mouthfeel highlighted by ripe cherry again as well as floral accents. This is a complete wine... dark and light, elegant and powerful. We're still learning about the 2018 vintage (and the best is yet to come) but this snapshot is inspiring!

Wine info (for all contributing lots):

Pommard, Dijon clones

Harvest date: Sept 24 – Sept 30, 2018

Brix range: 23-24.5

Ph range: 3.5-3.6

TA range: 4.75-6.25g/l

100% de-stemmed

10 day cold soak

Native fermentation, approx. 28 days in tank

Pressed and settled 24-48 hrs.

Barreled 11 months

15% new oak, rest neutral

Full malolactic fermentation, no inoculation

No. of cases made: 950

Finished Ph: 3.55

Alc: 13.8%

Price: \$24 retail



