



2007 Pinot Noir, Willamette Valley

180 Cases Produced

Vineyard Composition

Temperance Hill Vineyard, Eola-Amity
Willakia Vineyard, Eola-Amity

Chemistry

13.2% Alcohol
3.13 pH

Vintage Notes

2007 was a difficult year in the Willamette Valley. A cool spring and summer put the vine growth about three weeks behind where it needed to be at Harvest. Compounded by September rains, the vintage turned out to be a challenge for even the most seasoned vintners. Temperance Hill is a late-ripening organically farmed site in the Eola-Amity Hills AVA. The grapes come from the older, self-rooted 'North' block which is believed to be Pommard clone. In 2007 we let the grapes hang through the September drizzles and picked the second week of October when the berries were ripe. This fruit has a signature floral nose of violets and roses and lends fine silky tannins to the blend. The Willakia Vineyard is a younger site in the west foothills of the Amity. The volcanic soils and dense planting lend a depth to the cherry nose and palate of these Pommard clone grapes. The vineyard is certified LIVE and Salmon Safe.

The grapes were destemmed and cold soaked for 7-8 days. The fermentations were un-innoculated. The must was gently pressed in the trusty Wilmes and was sent to barrel relatively dry. The wine was aged in French cooperage 1-5 years of age for 18 months and racked once before bottling on April 21st, 2009. This is the second Pinot noir release for Love & Squalor.

Matt Berson, the winemaker/owner of Love & Squalor, began working in the Oregon wine industry in 2003, after being rudely ejected from his previous career in the restaurant industry. He was rescued and taught the rudiments and joys of winemaking by Patty Green of Patricia Green Cellars. Additionally, he has scurried in the cellars of Jimi Brooks (Brooks), Jay Somers (J. Christopher), Larry McKenna (Escarment, NZ), and Erni Loosen (Dr. Loosen). He is currently the assistant winemaker for Brooks Hand-crafted Wines in the Eola Hills.