



2009 Pinot Noir, Fancy Pants

30 Cases Produced

Vineyard Composition

40% Temperance Hill Vineyard, Eola-Amity
40% Momtazi Vineyard, McMinnville
20% Winter's Hill Vineyard, Dundee

Chemistry

13.8% Alcohol
3.77 pH
5.4 g/L Titratable Acidity

Vintage Notes

2009 was a warm to hot ripening season leading to good yields. Some early rain events around Labor Day, were followed by a heat spike before the Fall rains set in for good. The heat led to some shrivel and concentration of juice. This is the first time in years that I remember sorting fruit in shorts and a t-shirt.

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. The Winter's Hill fruit comes from an older self-rooted block of the Pommard clone. It lends a rich Red Hills character to the mix. Momtazi is the dark underbelly in the mix – typical of this biodynamic certified site in the McMinnville AVA.

The grapes were destemmed and cold soaked for 7-8 days. The small-lot fermentations were un-inoculated and punched gently hand or foot. The must was gently pressed and sent to barrel after a short settling period. The wine was aged in neutral French cooperage for 18 months and racked twice before bottling on April 21st, 2011.

This is the inaugural Fancy Pants Pinot noir release for Love & Squalor.