



2012 Pinot Noir, Antsy Pants

150 Cases Produced

Vineyard Composition

32% Saikkonen Vineyard, Ribbon Ridge
17% Cherry Grove Vineyard, Gaston
17% Cuddihy Vineyard, Yamhill-Carlton
17% Winter's Hill Vineyard, Dundee Hills
17% Methven Vineyard, Eola-Amity Hills

Chemistry

13.6% Alcohol
3.64pH

Vintage Notes

Antsy Pants is the name given to my barrel selection bottling of any given vintage. I love the blending process and liken it to preparing a perfectly balanced plate for dinner guests. The selection and blending process is quite rigorous because I like it that way. First I taste through all of the barrels in the cellar and take notes. It seems that there are always one or two barrels (out of 6-8) in a vineyard lot that have something special, more appealing, hard-to-put-my-finger-on-ness. I pull those samples aside and have my wife put numbers on them so I don't know what they are. Then I taste through those barrel samples and blend them blind. This takes my head and any politics out of the process and lets me focus on making the best possible wine I can.

This is a reserve wine, whatever that means, but the style is not typical - bolder, more oak - as we may be accustomed to. These are barrels that show great promise when young, but are like a rider on the horizon and we may have to wait a while before the true shape of the wine comes into focus. I hold the wine back from release until I feel it is starting to open, but I am sure we could all wait longer to drink it.

Richard Cuddihy's low-lying site west of Yamhill was planted in 1971 to unknown Pinot clones. The Winter's Hill fruit is the Pommard clone and is farmed by the Gladhart family on a storied slope of the Dundee Hills. Saikkonen Vineyard is farmed by Stirling Fox on the eastern edge of the Ribbon Ridge appellation. The Pinot clone is 667. Cherry Grove is planted near the Coastal Foothills and owned by the Van Steenbergs. I get the 777 clone from this site. Methven Vineyard contributes some 115 clone to the blend.

The grapes were mostly destemmed and cold soaked for 7-8 days. The small-lot fermentations were un-inoculated and punched gently hand or foot. Once dry, the must was gently pressed and sent to barrel after a short settling period. The wine was aged in 33% once-filled (two year old) and the rest neutral French cooperage for 18 months and racked twice before bottling on May 22nd 2014. The final blend has 27% whole cluster fermentation.