



2012 Pinot Noir, Willamette Valley

900 Cases Produced

Vineyard Composition

- 26% Winter's Hill Vineyard, Dundee Hills
- 16% Temperance Hill Vineyard, Eola-Amity
- 16% Cherry Gove Vineyard, Gaston
- 15% Cuddihy Vineyard, Yamhill-Carlton
- 15% Barnes Vineyard, Cascade Foothills
- 12% Saikkonn Vineyard, Ribbon Ridge

Chemistry

- 13.6% Alcohol
- 6.1 g/L Titratable Acidity
- 3.61 pH

Vintage Notes

The Willamette Valley Pinot Noir is a multi-vineyard and multi-appellation blend. The intent of this wine is to capture the essence of the vintage. Like making jam in my kitchen, I see winemaking as a preserving of the harvest. I look for a sweet fruit aroma to pull you into the glass followed by all of the nuances that make us love Pinot Noir. A bright acid profile is key to keeping the palate vibrant, pairing the wine with food and letting the flavors linger long after the swallow. Balance creates a dynamic wine that is exciting to drink and that pairs well with a variety of foods.

The vineyard sources for this wine vary by soil, altitude, location and age. There is a combination of Pommard, 777 and 667 clones in this bottle. They all are exceptionally expressive sites farmed by conscientious stewards of the land.

The grapes were carefully sorted, 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 mostly neutral French cooperage (6% once-filled) for 18 months and racked twice before bottling on May 22nd 2014. The final blend has 10% whole cluster fermentation.