



# 2014 Pinot Noir, Single Vineyard Sunny Mountain

25 Cases Produced

## Vineyard Composition

100% Sunny Mountain, Monroe

## Chemistry

14.3% Alcohol

5.4 g/L Titratable Acidity

3.7 pH

## Vintage Notes

Sunny Mountain Vineyard floats above the town of Monroe, Oregon, in the southernmost reaches of the Willamette Valley AVA. The 12 acres planted to Pinot noir and a smidge of Chardonnay are tended by owner Steve Price, a former professor of viticulture at OSU down the road. He established the vineyard in 2005, and various clones of Pinot noir -Pommard, 828, Mariafeld - thrive in the sandy sedimentary Belpine soils there. The elevation ranges from 600-800 ft. and the aspect is squarely SE. I first encountered the uniqueness of this fruit when working with it in 2008 at Brooks Winery. The heady mix of floral aromas and musky leather notes emanating from that fermenter set the vineyard apart from the get go. I was glad to bump into Steve a few years later and find that he had some fruit available to me.

There were two fermenters. One was all 828/Upright clone that was fully destemmed. The other was a 70% whole-cluster mixed fermenter of Pommard and Mariafeld clones. This bottling draws 2/3 from the former aged in neutral barrique and 1/3 the latter aged in a once-filled barrique. So, the final blend is 23% whole-cluster and 33% once-filled barrel and is a mix of all three clones.

The grapes were some of the first to arrive that year. The grapes were carefully sorted, mostly destemmed and cold soaked for a couple of days. The small-lot fermentations were un-inoculated and punched gently by hand. Once dry, the must was pressed and sent to barrel after a short settling period. The wine was aged in primarily neutral (old) French cooperage for 18 months and racked twice before bottling on July 8th, 2016.