



2014 Pinot Noir, Single Vineyard Temperance Hill

25 Cases Produced

Vineyard Composition

66% Temperance Hill Vineyard North Block
34% Temperance Hill Vineyard Pumphouse Block

Chemistry

13.5% Alcohol
5.3 g/L Titratable Acidity
3.65 pH

Vintage Notes

Temperance Hill Vineyard is one of the treasured gems of the Willamette Valley. Planting of the site began in 1981 and it now spreads across 100 acres of volcanic soils in the Eola-Amity Hills Sub-AVA. It is farmed by Dai Crisp and his dedicated team of vinetenders. The Oregon Tilth and Salmon Safe certified grapes are used by a multitude of wineries including Crisp's own brand. If we had a tiered classification in Oregon, this would be one of our Grand Crus.

I source my Temperance grapes from two very different blocks. The North Block was planted in 1998 to the Pommard and 667 clones. It is at around 700 ft and faces southerly. The Pumphouse Block is at the top of the vineyard (860 ft) facing easterly and was planted to 113 and 114 Dijon clones in 1995. It is a beautiful place.

I picked two blocks about five days apart and fermented them separately. The North fruit was completely destemmed and spent 15 days in fermenter. The Pumphouse was 30% whole-cluster (or 'full bunch' as the Kiwis like to say) and took only 10 days to go dry. This bottling uses 2/3 of a North Block once-filled barrel and 1/3 of a Pumphouse Block neutral barrel. So, the final bottling is 10% whole-cluster and 66% once-filled barrel.

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 French barriques for 18 months and racked twice before bottling on July 6th, 2016.