



## 2014 Pinot Noir, Willamette Valley

1,100 Cases Produced

### Vineyard Composition

- 22% Cherry Grove Vineyard, Gaston
- 18% Vista Hills Vineyard, Dundee Hills
- 16% Roncali Vineyard, Coastal Foothills
- 14% Temperance Hill Vineyard, Eola-Amity Hills
- 12% Sunny Mountain Vineyard,  
Southern Willamette
- 11% Barnes Vineyard, Cascade Foothills
- 7% Apolloni Vineyard, Forest Grove

### Chemistry

13.8% Alcohol

### 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, 667, Upright (828) and Mariafeld (23?) clones in this bottle. They all are exceptionally expressive sites farmed by conscientious stewards of the land.

The grapes were carefully sorted and mostly destemmed. The small-lot fermentations were un-inoculated and punched gently hand. Once dry, the must was pressed and sent to barrel after a short settling period. The wine was aged in mostly neutral French cooperage (16% once-filled) for 18 months. The final blend has 11% whole cluster. The wine was racked twice before bottling on July 8th, 2016.