



2015 Pinot Noir, Temperance Hill Vineyard Eola-Amity Hills

50 Cases Produced

Vineyard Composition

100% Temperance Hill Vineyard North Block

Chemistry

14.2% Alcohol

5.2 g/L Titratable Acidity

3.73 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 Pumhouse 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.

This 2 barrel bottling is 100% sourced from the North Block and is most likely all 667 clone (the records are a bit fuzzy). The final bottling is all destemmed and 50% aged in a twice-filled barrel.

The grapes were harvested on September 29th. They were carefully sorted, destemmed and cold soaked for just a couple of days. The small-lot fermentations were un-inoculated and punched gently by hand. The fermentations lasted around 3 weeks. Once dry, the must was pressed and sent to barrel after a short settling period. The wine was aged in mostly neutral (old) French cooperage for 18 months and racked twice before bottling on May 25th, 2017.