



2017 Reserve Pinot Noir

50 Cases Produced

Vineyard Composition

50% Vista Hills Vineyard, Dundee Hills AVA
25% Temperance Hill, Eola-Amity Hills AVA
25% Sunnyside Vineyard,
E Salem Willamette Valley AVA

Vintage Notes

This wine is made out of my favorite barrels from the vintage. I love the blending process and liken it to preparing a perfectly balanced plate for dinner guests. The selection and blending process is quite rigorous because I like it that way. First I taste through all of the barrels in the cellar and take notes. It seems that there are always one or two barrels (out of 8-16) in each vineyard lot that have that special, more intriguing, hard-to-put-my-finger-on-ness. I pull those samples aside and have Angie put numbers on them so I don't know what they are. Then I taste through those barrel samples and blend them blind. This takes my head and any politics out of the process and lets me focus on making the best possible wine I can.

Vineyard Notes

The vineyard sources for this wine (selected blind, please remember) vary by soil, altitude, location and age. They are both exceptionally expressive sites and are among, if not at, the top classification for their AVA. Temperance Hill Vineyard gets better and better every year we work with it. It is lovingly farmed under the guidance of Dai Crisp and his dedicated full-time crew. Vista Hills Vineyard sits just below the crown of "Grand Cru Hill" in the storied Dundee Hills. It sold and changed names in 2018, but it remains a prototypical Willamette Valley Pinot Noir site.

Chemistry

13.5% Alcohol
5.2 g/L Titratable Acidity
3.69 pH

The Sunnyside Vineyard was established near the Salem I-5 corridor in 1971. The site was settled and has been farmed by Tom Owen and Luci Wisniewski since 1980.

There is a combination of clones including 667, 777, Pom-mard, 113, Wadensvil and the old Pinot Gamay clone in this bottle.

Production Notes

This is a reserve wine, whatever that means, but the style is not the typical – bold and oaky - we have been trained to expect from the designation. These chosen barrels are the ones that show subtle promise when young, but are like a rider on the horizon and we may have to wait a while before the true shape of the wine comes into focus. I hold the wine back from release until I feel it is starting to open, but I am sure we could all wait longer to drink it.

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. One of the fermentations in this bottling was 100% whole cluster. 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 and racked before bottling in September of 2019. The final blend has 25% whole cluster fermentation and no new barrels.