



2017 Pinot Noir Sunny Mountain Vineyard

50 Cases Produced

Vineyard Composition

100% Sunny Mountain, Monroe Oregon
Willamette Valley AVA

Chemistry

13.5% Alcohol
5.5 g/L Titratable Acidity
3.73 pH

Vineyard 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.

Production Notes

These grapes were harvested on October 15th. One fermenter of Pommard and Mariafeld together was totally destemmed while the second — all Pommard — was 33% whole cluster. This bottling has one barrel from each. So it is 17% whole cluster in the final blend

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. Both of the ferments lasted around three weeks. Once dry, the must was pressed and sent to barrel after a short settling period. The wine was aged in neutral (old) French cooperage and racked before bottling in September of 2019.