



2010 WHITE PINOT NOIR

AVA: MCMINNVILLE

VARIETAL: PINOT NOIR

ELEVAGE: NEUTRAL FRENCH OAK

PRODUCTION: 43 CASES

VINEYARD: STONY MOUNTAIN

HARVEST DATE: OCTOBER 28TH

BOTTLED UNFINED AND UNFILTERED

ALCOHOL: 13%

PLANTED IN 1990, STONY MOUNTAIN VINEYARD IS LOCATED IN THE FOOTHILLS OF OREGON'S COAST RANGE. WHILE THE AVA IS MCMINNVILLE, THIS VINEYARD IS QUITE ISOLATED AND MUCH COOLER THAN THE REST OF THE AVA. THE COOL ASPECT OF THE VINEYARD ALLOWS FRUIT TO HANG UNTIL FLAVOR MATURITY, WHILE RETAINING THE LOWER SUGAR LEVELS I PREFER FOR WHITE WINES AND ROSÉ. SOILS ARE A MIX OF SEDIMENTARY AND VOLCANIC. PINOT NOIR IS 100% POMMARD CLONE.

THE LONG COOL GROWING SEASON IN 2010 WAS PERFECT FOR DEVELOPING FLAVOR, COOL BUT DRY WEATHER EXTENDED TO THE LAST WEEK OF OCTOBER AND THIS WAS HARVESTED AT 21 BRIX (OPTIMAL IN MY OPINION).

THE FRUIT WAS PICKED ON OCT. 23RD AND PRESSED ON THE 24TH, SETTLED FOR 2 DAYS, THEN RACKED TO NEUTRAL BARREL. FERMENTATION FINISHED IN APRIL AND THE WINE WENT THROUGH A VERY SLOW MALO-LACTIC FERMENTATION THAT FINISHED IN AUGUST. THIS WINE IS UN-FINED AND UNFILTERED-THERE HAVE BEEN NO TECHNOLOGICALLY ADVANCED TECHNIQUES UTILIZED IN PRODUCING THIS WINE.

ROSES, RASPBERRY LEAVES, AND STONE FRUIT NOTES DOMINATE WITH LOTS OF NUTTY OVERTONES AND LEESY, YEASTY QUALITIES. THERE IS PLENTY OF CREAMY TEXTURE YET IT IS A LINEAR WINE IN NATURE, BRIGHT IN THE ATTACK, AND FINISHING WITH LONG PERSISTENT ACIDITY. DETAILED IN ITS ECCENTRICITY, THIS IS NOT A WINE FOR QUAFFING AT A COCKTAIL PARTY. IT'S A WINE FOR EXPLORING THE BOUNDARIES OF OUR TASTE BUDS.