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## 2011 CLOVER

AVA: YAMHILL-CARLTON

VARIETAL: PINOT GRIS

ELEVAGE: 16 MONTHS IN NEUTRAL FRENCH

PRODUCTION: 87 CASES

VINEYARD: BISHOP CREEK & WHISTLING RIDGE

HARVEST DATE: OCTOBER 23RD

ALCOHOL 13.5%



SOILS ARE SEDIMENTARY LAID DOWN BY THE MISSOULA FLOODS OVER UPLIFTED MARINE SILTSTONE. THE PINOT GRIS BLOCKS IN BOTH VINEYARDS ARE PLANTED AT THE HIGHEST POINT OF THE VINEYARD, OFFERING MAXIMUM EXPOSURE TO COOLING BREEZES IN THE EVENING.

FRUIT WAS PICKED IN EXCELLENT CONDITIONS, LEFT FOR 24 HOURS AND PRESSED TO TANK. SETTLED 36 HOURS, AND RACKED TO TWO 228 LITER NEUTRAL BARRIQUES AND ONE 400 LITER NEUTRAL PUNCHEON. 3 DIFFERENT YEASTS WERE ADDED AFTER 24 HOURS. FERMENTATION WAS SLOW, FINISHING IN FEBRUARY 2012. MALOLACTIC FERMENTATION WAS ALLOWED TO GO THROUGH SPONTANEOUSLY, FINISHING IN SEPTEMBER 2012. THE WINE RESTED ON THE LEES UNTIL MARCH 2013 AND WAS RACKED PRIOR TO BOTTLING.

AROMATICS ARE RIPE SPICED APPLES, CITRUS OIL, STAR FRUIT, AND HINTS OF AUTUMN FOLIAGE. THE PALATE IS INTENSE, STONY, AND LAYERED WITH WEIGHTLESS DENSITY.

THE CLOVER INSIGNIA IS SYMBOLIC OF SOMETHING UNIQUE AND RARE; FOUND ONLY ON OCCASION AND ONLY BY THOSE WITH AN EYE OPEN TO THE POSSIBILITY. THERE ARE MANY PINOT GRIS IN THE WORLD, BUT ONLY A FEW LIKE CLOVER.

ALL MATELLO WINES ARE PRODUCED FROM NON-IRRIGATED FRUIT, PROVIDING SITE DRIVEN WINES WITH INDIVIDUALITY AND QUALITY INTACT.