



2011 HOMMAGE, PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 130 CASES

VARIETAL: PINOT NOIR

WHOLE CLUSTER: 40%

ELEVAGE: 17 MONTHS IN 10% NEW & 90%

HARVEST DATE: OCT. 22ND- NOV. 2ND

NEUTRAL FRENCH BARRELS

BOTTLED UNFINED AND UNFILTERED

VINEYARD: DURANT, HOFFARTH & WHISTLING RIDGE



2011 IS ONE OF THE LATEST AND COOLEST VINTAGES IN OREGON HISTORY. GRAPES WERE HARVESTED ALL THE WAY INTO NOVEMBER. WEATHER THROUGHOUT HARVEST WAS COOL, OCCASIONALLY WET, BUT WITH EXCELLENT PICKING WINDOWS AND PLENTY OF COOL, YET SUNNY DAYS. ALCOHOLS ARE NATURALLY LOW, AND SOME CHAPTALIZATION TOOK PLACE, BUT FLAVORS WERE MATURE AND WELL DEVELOPED.

FERMENTATIONS BEGAN NATURALLY BETWEEN 5-8 DAYS AFTER PICKING AND TOTAL TIME IN FERMENTER AVERAGED 25-31 DAYS. PEAK TEMPERATURES WERE MID-80S F. THE WINES WERE RACKED TO BARREL AT CAP FALL WITHOUT SETTLING. 2011 HOMMAGE IS COMPOSED OF 10% NEW BARRELS, AND 90% MIX USED BARRELS, ALL FRENCH OAK. MOST OF THE BARRELS ARE NOT RACKED UNTIL PRIOR TO BOTTLING. HOMMAGE WINE IS UN-FINED AND UNFILTERED.

THE HOMMAGE CUVÉE IS A SELECTION OF RESERVE LEVEL BARRELS, HIGHLIGHTING INTENSE FRUIT AND THE DARKER NATURE OF WILLAMETTE VALLEY TERROIR. MATELLO'S FIRST BOTTLING OF HOMMAGE WAS IN 2002, WITH IT'S GENESIS AS A THANK YOU TO A FEW OTHER OREGON WINERIES THAT HAVE HELPED MATELLO ALONG THE WAY. WITH AROMAS OF DEEP DARK CHERRY AND BRIGHT FLAVORS OF RASPBERRY AND RED CURRENT, OUR 2011 HOMMAGE IS MORE DELICATE THAN PREVIOUS YEARS, WHILE REMAINING FULL IN FLAVOR.