



2012 HOMMAGE, PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 430 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.8%

ELEVAGE: 15% NEW FRENCH OAK

VINEYARDS: DURANT, HOFFARTH, BISHOP

15 MONTHS IN BARREL

CREEK & WHISTLING RIDGE

HARVEST DATE: OCTO 5TH -15TH

DRY FARMED

WHOLE CLUSTER: 35%

AVERAGE VINE AGE: 20 YEARS



AFTER A COOL WET SPRING, THE SUMMER OF 2012 TURNED TO PERFECT WEATHER FROM THE 4TH OF JULY UNTIL THE THIRD WEEK OF OCTOBER. NO RAIN FELL BETWEEN BLOOM AND HARVEST. SEPTEMBER FINISHED WARM AND CLEAR. MODERATE HEAT PUSHED FRUIT VERY QUICKLY TOWARDS RIPENESS. COOLER SITES WITH OLDER VINES ALLOWED OUR FRUIT TO HANG INTO OCTOBER. THE GRAPES WERE HARVESTED BETWEEN OCTOBER 5TH AND THE 15TH, BUT STILL AT BRIX LEVELS BETWEEN 22.1 AND 24.0 DEGREES (LOW FOR THE VINTAGE). THE EXTENDED TIME ON THE VINE PRODUCED REMARKABLY PURE AND POWERFUL PINOT NOIR LADEN WITH FRUIT, BUT STRUCTURED FOR AGING AS WELL.

FERMENTS ARE IN 1.5 TON MACRO-BINS USING INDIGENOUS YEAST POPULATIONS. PUNCH-DOWNS ARE DONE BY HAND FROM START TO FINISH. THE WINES ARE RACKED DIRECTLY TO BARREL AT THE END OF FERMENTATION AND ONLY RACKED AGAIN PRIOR TO BOTTLING 15 MONTHS LATER.

THE HOMMAGE CUVEE IS A SELECTION OF RESERVE LEVEL BARRELS, HIGHLIGHTING THE DEEPER FRUIT INTENSITY OF THE WILLAMETTE VALLEY. FIRST DEBUTED IN 2002, THIS BOTTLING IS DEDICATED TO THE COMMUNITY OF WILLAMETTE VALLEY WINEMAKERS WHO HAVE BEEN INFLUENTIAL TO ME OVER THE YEARS.