



2013 WILLAMETTE VALLEY, PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 1,000 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13%

ELEVAGE: 100% FRENCH OAK, 5% NEW

VINEYARDS: WHISTLING RIDGE,
DURANT VINEYARD, DEUX VERT AND
BISHOP CREEK VINEYARD

17 MONTHS IN BARREL

HARVEST DATE: SEPT 5TH- OCT. 11TH

ALL DRY FARMED

WHOLE CLUSTER: 40%

AVERAGE VINE AGE: 21 YEARS



2013 IS ONE OF THE TRULY INTERESTING AND AMAZING VINTAGES IN OREGON'S VITICULTURAL HISTORY. A WARM SPRING AND OPTIMAL WEATHER AT BLOOM RESULTED IN GOOD CROP. THERE WAS PLENTY OF EARLY SUNSHINE, FOLLOWED BY A WARM SUMMER. AS WARMER SITES REACHED MATURITY, WEATHER HELD AND GRAPES WERE PICKED WITH FRUIT CHARACTER OF A VERY WARM VINTAGE. THEN, 6.5" OF RAIN IN THREE DAYS FOLLOWED BY A RETURN OF SUNNY, BUT COOLER, WEATHER. FRUIT QUALITY DEPENDED UPON THE UNIQUE CHARACTERISTICS OF SITE TO SURVIVE AND PRODUCE GOOD QUALITY FRUIT. OLDER VINES, WITH SHALLOW SOILS, AND A HIGH EXPOSURE TO BREEZE HELD TOGETHER WELL. WHILE EARLY PICKS LACKED HANG TIME THE LATER PICKS MORE THAN SURPASSED THE 100 DAYS REQUIRED FOR OPTIMAL FLAVOR DEVELOPMENT. THE RESULTING FRUIT CONTAINED THE INTENSITY, ACID, AND STRUCTURE PERFECT FOR GREAT PINOT NOIR.

THE BEST LATER PICKED WINES MAY BE THE CLOSEST PARALLEL TO BURGUNDY I HAVE SEEN IN MY CAREER.

THE WILLAMETTE VALLEY CUVEE IS A BLEND OF EACH OF OUR VINEYARDS, HIGHLIGHTING THE TERROIR OF THE NORTHERN WILLAMETTE VALLEY. ALL ARE DRY FARMED VINEYARDS (OF WHICH 2 ARE CERTIFIED LIVE), WITH VINES AVERAGING ABOVE 20 YEARS OF AGE. FERMENTS ARE IN SMALL BINS WITH INDIGENOUS YEAST AND NO TEMPERATURE CONTROL. FOOT TREADING IS EMPLOYED AS WELL AS PUNCHING DOWN THE CAP BY HAND. WINES ARE RACKED DIRECTLY TO BARREL AT THE END OF FERMENTATION AND REMAIN SO UNTIL JUST PRIOR TO BOTTLING. AGED 17 MONTHS IN BARREL THIS CUVEE HIGHLIGHTS THE ELEGANT CHARACTER OF THE VINTAGE. THE 2013 WILLAMETTE VALLEY WILL DEVELOP WELL FOR THE NEXT 5 YEARS.