



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown

Harvest

Picked: October 5-14 2013

Yield: 2.06 tons/acre

Brix: 22.5

pH: 3.30

TA: 6.9 g/L

Fermentation

Fermented in 1.5T Macrobins and 6T Fermenters

15 days

Aging

10 months

6% New French Oak barrels

Bottling

September 17, 2014

Alcohol: 12.4%

pH: 3.46

TA: 5.5 g/L

R.S. .2 g/L (Dry)

Production: 2966 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides.

Vintage

2013 was a long and warm growing season sandwiched between a wet beginning and end. Canopy management was imperative to fruit health later in the year; pulling leaves in the canopy allowed for ample airflow around the fruit, which helps ward off mold and botrytis. A large rain event at the end of September slowed down ripening, however, clear October skies saved us in the end, that is why we refer to the 2013 harvest as our “No guts, no glory vintage.”

Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed into fermentation bins and inoculated 24 hours later to kick off fermentation straight away. Each ferment is punched down gently once a day, to ensure that extraction comes from the preferred tannin in the skins; a rich, velvety, soft tannin. When the wine reaches dryness, the skins are gently pressed, settled overnight, and wine is then put to barrel for 10 months of aging.

Tasting Notes

This elegant and floral Pinot Noir expresses Yamhill terroir in a cooler vintage; it is a blend of multiple clones planted in our many different soil types over a range of elevations. As wine-growers we are able to create diversity and complexity not only in the plantings but also in the cellar, by using an array of different oak and winemaking techniques. Enjoy with a variety of different foods, which highlight the fruit and earth driven flavors.