



APPELLATION:	Yamhill–Carlton, Willamette Valley
VARIETAL COMPOSITION:	100% Pinot Noir
HARVEST DATA:	October 6th-12th, 2017
VINEYARD SOURCES:	100% Two Mules (88% Wädenswil, 12% Pommard clones)
CELLAR TREATMENT:	French oak, aged 10 months, 11% new oak
DATE BOTTLED:	August 28th, 2018
PRODUCTION:	202 cases (12/750 ml)
BOTTLING CHEMISTRY:	рН 3.7, TA 5.4 g/l, alcohol 13.9%

TASTING NOTES:

The first single-vineyard bottling from this exciting, beautiful vineyard does not disappoint. At first smell, classic Pinot notes of cherry cola and sarsaparilla jump out, followed by Asian spices, cinnamon, chocolate, and hints of rosehip, black elderflower and red currents. Earthy notes of dried leaves and dusty cacao mingle with red fruits on the palate, which is well-integrated, showing a taut tannic structure that points to long aging potential. Shy in its youth, it will be fascinating to see where this complex wine goes from here.

2017 VINTAGE NOTES:

A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, was a very sound growing season and harvest.





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