



## 2012 PINOT NOIR – WILLAMETTE VALLEY

### **Tasting Notes:**

Deep rich aromas of dark cherry and plum with subtle earthy overtones. Flavors echo the aromas adding a touch of salty caramel on the finish. Bright acidity along with medium tannins makes this wine enjoyable now and a perfect food companion.

### **Winemaking Notes:**

The fruit was gently de-stemmed by a Euro Select into 1.5-ton fermenters leaving a very high whole berry content. A four day cold soak preceded inoculation done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down twice a day for seven days with temperatures peaking around 90°F. The wine was racked via gravity to settling tanks keeping each lot separate and was allowed to settle for two days before being racked to French oak barrels. The skins were shoveled into the press and pressed off to their own settling tank before racking. Keeping the free run and press wines separate gives me more flexibility in summer when we start blending. The wines were inoculated for malo-lactic and allowed to age for 10 months. At the end of August the barrels were racked to tank for blending and bottling. The wine was bottled in September 2013 and was neither filtered nor fined.

### **Harvest Notes:**

The 2012 vintage was filled with challenges and new ventures. A cooler than average spring and later bud break initially reminded us of 2010 and 2011. Fortunately, the cooler spring was followed by a summer that was enjoyable but condensed providing much better although not optimal ripening conditions in our micro-climate. Early on conditions all over the state appeared dire. Fortunately, this was offset by a very warm September and October. Conditions turned cooler with some rain in early October, but improved to one of the driest Octobers in many years.

Our vineyards and winery are certified sustainable by Salmon Safe and LIVE. The vineyards are hand cultivated allowing us to respond to individual vine needs.

### **Wine Information:**

Alcohol: 12.5%  
pH: 3.42  
Titratable Acidity: 7.1 g/L  
Malolactic: Yes  
Barrel Aging: 10 Months  
Cooperage: 5% new French oak  
Number of Cases: 663

### **Vineyard Information:**

Appellation: Willamette Valley  
Clones: Pommard, 115, 667, 777  
Vineyard Sources:

- Dunn Forest (58%) (Estate) planted 1983, 1991, 2008
- BeckenRidge (42%) planted 1978

Harvest Dates:

- Dunn Forest: Oct 13<sup>th</sup> and 18<sup>th</sup>
- BeckenRidge: Oct 13<sup>th</sup>

Harvest Sugar: 22.1 ° Brix  
Harvest pH: 3.3  
Harvest Titratable Acidity: 6.3 g/L