



2014 Yamhill-Carlton Select Pinot Noir

Production: 150 cases

Bottled: April 27, 2016

Jacques Tardy, Winemaker

The Vintage:

After a wet and mild winter, the 2014 vintage and growing season started off with early bud break in the beginning of April. The spring and early summer had higher than normal temperatures, with the summer much drier and hotter than normal. While temperatures never hit 100 during the summer, there were, at least, twenty days at or above 90°F. The heat rapidly ripened the grapes and they were ready for harvest on September 16th. Harvest continued until October 10. The 2014 vintage came out unscathed, with no problems viticulturally. Despite the lack of rainfall, the vines stayed healthy and green throughout harvest. The grape clusters were plump, with mostly normal sized berries, and a few smaller shot berries. Harvest resulted with a 25% over crop estimation in the Northern Willamette Valley.

The Vineyard:

This Yamhill-Carlton bottling comes from Winkler Vineyard on top of Mount Richmond in the Yamhill-Carlton AVA. The vineyard sits between 650 and 700 feet elevation with basaltic soils, a mix of Jory, Bellpine and Ritner. Winkler Vineyard is 11.81 acres of Pinot Noir clones Dijon 115 and 777 and 3.31 acres of Pinot Blanc planted from 1997 to 2003.

The Cellar:

Harvested on September 21 and 22, the fruit was handpicked, sorted, destemmed, then fermented without whole clusters, in small 1.5 ton bins for 13 to 25 days before pressing. This blend is 84% Dijon 115 and 16% Dijon 777. The wine aged for 18 months in French oak barrels, 16% new oak and the rest neutral. . The barrels were racked in March, after Malo-Lactic fermentation then again in August when the blend was put together before returning to neutral barrels until bottling.

The Wine:

The 2014 Yamhill-Carlton Pinot Noir has a rich, sweet, inviting fruity aroma of ripe dark berries, a note of dark olive, lavender and dry cooking herbs. The flavors are forward, rich and sweet displaying ripe, dark cherries and a complex mixture of blue and mostly dark berries. The texture is round, fat, sweet and very rich, with silky-sweet tannins. The finish is long with a rich complexity of darker, sweet, ripe fruit, chocolate notes and a touch of spiciness. This wine doesn't need decanting and can be enjoyed now.

Wine Data:

pH 3.68

Total acidity (T.A.) 0.555gr/100ml

Residual sugar (R.S.) < 0.2gr/100ml

Alcohol 13.7%