



2016 Chehalem Mountains Select Pinot Noir

Production: 100 cases

Bottled: April 26, 2018

Jacques Tardy, Winemaker

The Vintage:

The 2016 growing season started with an early bud break in late March and early April, following a very wet winter the result of a "Godzilla el Nino" with 50% more precipitation than average. April was very warm with 8 days above 80F. May fluctuated from cool to warm, while passing hail storms shredded many leaves with minimal cluster damage, finishing the month with temps above 100F for a couple of days during the end of May. That excess heat prevented full pollination of a lot of berries, resulting in lighter and looser clusters at harvest. June to mid-July was cool, the second part of July, August, and September brought many days in the low 90's with average precipitations. By the end of August, many trucks with grapes could be seen heading to the wineries, mostly younger vineyard and sparkling wine grapes, and the 2016 crush was off and running. Our first grapes, a Pinot Noir came in on September 7th. Our last grapes, also a Pinot Noir arrived on the 24th.

The Vineyard:

Two vineyards are represented in this Chehalem Mountains appellation Pinot Noir: Alloro Vineyard and Hoy Vineyard. These Chehalem Mountains vineyards soils are mostly alluvial (Hoy) with some volcanic (jory) under the alluvial (Alloro). Clones: 24% for Pommard, Dijon 113 and 667, 28 % for Dijon 115.

The Cellar:

The grapes were picked from September 8 and 9 for Hoy, September 15 and 18 for Alloro. were fermented with RB2 and Brioso yeasts in small fermenters for 18 to 24 days. They were punched down three times daily, pressed very gently, and racked to a variety of French oak barrels: 29.77% new, the rest neutral. The barrels were racked in March then again in August when the blend was put together before returning to barrels for a total of 18 months.

The Wine:

The 2016 "Chehalem Mountains Select" aroma has floral-violet-rose and blueberries notes. The flavors display bright acidity and spicy black cherry-blueberry-blackberry fruit notes. The finish is long, sweet, and intense with somewhat noticeable tannins, and the same rich dark fruit notes. The mouth-feel is rich and concentrated, bright from the acids, and sweet, with a rich tannin texture. This wine will benefit from extended cellaring and can decanted to be enjoyed today!

Wine Data:

pH 3.58

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

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

Alcohol 13.6%