2013 Willamette Valley Pinot Noir



Vintage 2013 Varietal Pinot Noir Appellation Willamette Valley Alcohol %

WINEMAKER NOTES

Vibrant in color with a purple hue. Aromatics indicate a classic warm Oregon vintage. Aromatic and textural. A wine that shows purity with cranberry and sour cherry notes that dominate the profile.

VINTAGE

For Oregonians, 2013 provided a beautifully warm and sunny spring and summer. The vines experienced an early bud-break and an early bloom and we were coasting towards another gloriously rich and balanced harvest. Picking commenced in the middle of September until an anomalous monsoon blew in off the Pacific, blotted out the autumnal sun, and

immediately suspended the harvest. After four days of constant rain, we timidly resumed harvest, fearing the worst. Fortunately, Seven Springs Vineyard is farmed biodynamically – for the past six years – which gave the fruit a thick exterior and made it resilient to the harmful weather, allowing our fruit to emerge healthy after the sun returned.

VINIFICATION

We produce our Willamette Valley Pinot Noir with grapes from just two AVA's in the valley: Yamhill-Carlton and the Eola-Amity Hills. Specifically, certified organic fruit from the Lemelson Vineyard just outside of Carlton and from three sites in the beautiful Eola-Amity Hills AVA: the old vines of Eola Springs Vineyard, Rocky Hill Vineyard and young vines from our Seven Springs Vineyard. We carefully selected the vineyards for their stewardship of the land and sound farming practices, as well as their red volcanic soils that the Willamette Valley is so famous for. The grapes were hand sorted and de-stemmed and then fermented spontaneously after a 4-5 day cold soak in open top oak and concrete fermenters. Gentle punch downs twice per day throughout the fermentation helped the soft extraction of the tannins. Aging occurred in once-filled and neutral French oak barrels to preserve the elegance of the wine. Our Willamette Valley Pinot Noir was estate bottled in August 2014.