



## 2017 Vincent Pinot Noir Silvershot Vineyard

100% from own-rooted vines in this windswept vineyard on the far west side of the Eola Hills. The vines struggle in the sandstone hardpan, producing small berries that give a wonderful concentration, with the cold wind preserving acidity. Savory red fruit with fine tannin, bright but deep, compelling now but worth keeping in the cellar for 5-10 years or more.

Growing season notes:

2017 saw a return to a more "classic" Willamette Valley vintage, with harvest mostly happening in cool conditions in October. Summer was hot but short and the cool harvest weather gave us wines with higher acidity than recent years, with terrific focus and ripeness but no overripe flavors. These wines should drink well young but evolve slowly in cool cellars.



Technical details:

Vintage: 2017

Soils: Marine sedimentary

Vine age: 18 years

Plant material: Dijon 114 and 115, own-rooted

Farming: Organic, not certified

Alcohol: 12.7%

Winemaking notes:

Native yeast and malolactic fermentations, 100% de-stemmed, only a few punchdowns and pump overs during the three week maceration, otherwise left alone to ensure a gentle but complete extraction, aged for 18 months in a mix of younger and older French oak barrels, bottled without fining or filtration, only minimum effective SO<sub>2</sub> used.

More information at [vincentwinecompany.com](http://vincentwinecompany.com)