



VINTAGE: **2018**

Yamhill - Carlton
OREGON
DROPSTONE PINOT NOIR

The 2018 growing season began with a relatively mild winter that led to a strong bud break in April. This was followed by a warm and wet May which allowed for increased vegetative vigor in the vines. Flowering started soon after in early June, slightly ahead of its usual schedule. The 2018 summer was one of the hottest and driest on record for the Willamette Valley. Yet, even with this added heat, the vines continued to ripen beautifully and were able to retain their acidity. Despite the uncharacteristically warm growing season, phenological ripeness, brix and acidity all came into balance to create a very memorable harvest with elegant fruit and vibrant acidity.

WINE DETAILS

APPELLATION:
Yamhill-Carlton

HARVEST DATE:
September 13-15, 2018

AGING:
10 months in 15% new French oak

CLONE:
777, 4

ALCOHOL:
13.5%

TA:
0.55 g/100ml

PH:
3.50

WINE PROFILE

AROMAS:
Dark plumb, broken twigs, golden beet, porcini

FLAVORS:
Serviceberry, fennel bulb, Hawaiian salt, baking cocoa

TEXTURE:
Mouthwatering acidity, energetic and crisp like a fresh carrot

VINEYARD:
65% Winery Estate Vineyard
45% Gran Moraine Vineyard

VINEYARDS

The 2018 *Dropstone* Pinot Noir was crafted from the fruit grown on our Winery Estate Vineyard and the Gran Moraine Vineyard, both located in the Yamhill-Carlton sub-AVA. The Winery Estate Vineyard was planted in 2007 and makes up thirty-five acres surrounding winery. Gently sloping south and southwest, the vineyard absorbs the afternoon warmth, allowing fruit to mature slowly, resulting in ripe fruit flavors, supported by lush, elegant tannins. The Gran Moraine Vineyard was planted in 2005 and is one of the more westerly vineyards in the AVA. This site offers a variety of slopes, aspects, row direction and plant material allowing for true diversity.

WINEMAKING

Grapes for this wine were hand-selected from our two estate vineyards to capture the most pristine fruit available. It was picked at a point thought to best express the profoundness of both sites and the vintage. At the winery, grapes are hand-sorted, and gravity fed into open top tanks. The fruit is left for a cold maceration period of sixteen days. During fermentation we use manual punchdowns as our primary method of cap management. At the end of fermentation, the wine is racked to 100% French oak barrels for maturation and then slowly undergoes 100% natural malolactic fermentation. The end result is a wine we are confident showcases our tireless attention to detail in both the vineyard and the winery.

ACCLAIM

94+ POINTS, Erin Brooks, *Robert Parker Wine Advocate*, December 2020