



VINTAGE: **2018**

Yamhill - Carlton

OREGON

CASCADE 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 19-26, 2018

AGING:

10 months in 33% new French oak

CLONE:

667, 115

BLOCK:

409, 410, 412

ALCOHOL:

13.6%

TA:

0.51 g/100ml

PH:

3.65

WINE PROFILE

AROMAS:

Sunshine and roses, delicate as a butterfly, eloquently understated but emphatic

FLAVORS:

Vanilla beans, serviceberry, elderberry, spicy tamarind

TEXTURE:

Brightly focused with huckleberry like acidity

VINEYARD:

100% Gran Moraine Vineyard

VINEYARD

GRAN MORAINES VINEYARD

The Gran Moraine vineyard was planted in 2005 to several different Dijon clones. Located five miles west of the town of Carlton, this site is one of the more westerly vineyards in the Yamhill-Carlton AVA. A variety of slopes, aspects, row direction, and plant material offer a wide diversity of blocks to choose from when blending our Yamhill-Carlton Chardonnay.

WINEMAKING

Named for the Cascade Mountain range that defines Willamette Valley to the east, our *Cascade* Pinot Noir is sourced from Gran Moraine's most muscular hillside blocks – 409, 410, and 412 on our Gran Moraine Vineyard.

At the winery, the fruit is hand-sorted and gravity fed into open top tanks. The fruit is left for a cold maceration period of thirteen days. Winemaker Shane Moore softens the gripping tannin by fermenting the fruit in open-top 228-Liter oak barriques, and uses manual punchdowns as the primary method of cap management. At the end of fermentation, the wine is racked to 100% French oak barrels for maturation (33% new) and then slowly undergoes 100% natural malolactic fermentation. This treatment gives *Cascade* its rich and almost umami-like texture.

ACCLAIM

93 POINTS, Erin Brooks, *Robert Parker Wine Advocate*, December 2020