



VINTAGE: **2018**

*Yamhill - Carlton*

OREGON

UPLAND 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

**VINEYARD:**

100% Gran Moraine Vineyard

**HARVEST DATE:**

September 2018

**BLOCKS:**

409 & 407

**CLONES:**

667 & 4

**AGING:**

10 months in 44% new French oak

**ALCOHOL:**

13.5%

**TA:**

0.54g/100ml

**PH:**

3.58

**CASE PRODUCTION:**

200

#### WINE PROFILE

**AROMAS:**

Dates, golden beets, tea tree oil, lavender,  
Oregon strawberries, white truffle

**FLAVORS:**

Marionberry, blueberry, jasmine green tea,  
milk chocolate, serviceberry

**TEXTURE:**

Round and tightly coiled across the palate with  
broad shoulders and fine-grained tannins.

#### VINEYARD

##### GRAN MORAINÉ VINEYARD

The Gran Moraine vineyard was planted in 2005 to several different Pinot Noir and Chardonnay Dijon clones. Located five miles west of the town of Carlton this site is one of the more westerly vineyards in the Yamhill-Carlton sub-AVA and therefore subject to the cooling afternoon breezes that roll off the Pacific. A variety of slopes, aspects, row direction, and plant material offer a wide diversity of blocks to choose from when blending our *Upland* Pinot Noir.

#### WINEMAKING

The 2018 *Upland* Pinot Noir was sourced from the upper blocks of our Gran Moraine Vineyard. On this hillside, the vines bask in sunshine, building layers of fruit, while pulling underlying herbal and woody notes from deep in the earth.

At the winery, the fruit is hand-sorted, and gravity fed into open top tanks, where it is left for a cold maceration period of 18 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 (44% new) and then slowly undergoes 100% natural malolactic fermentation.

#### ACCLAIM

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