

NORTH VALLEY 2013 PINOT NOIR

NORTH VALLEY WINES. The Willamette Valley is Oregon's most recognized appellation for cool climate varietal wines, and it is in the Northern part of this region where the finest vineyards are found - an epicenter we refer to as the North Valley - which includes all of the defined sub-appellations (the Dundee Hills, Ribbon Ridge, Yamhill-Carlton, etc.). It is from within this region of rolling hillsides and diverse soils that veteran winegrowers James Cahill and Tony Soter, along with North Valley partners, Brian Sypher and Michelle Soter, source certified sustainable vineyards of real "Cru" quality for these personality-driven wines. Meticulous, hands-on attention to farming practices throughout the growing season from flowering through harvest, and minimal handling in the winery, assures a resulting level of quality normally associated exclusively with estate grown wines - in fact, we think of each vineyard site we work with as if it were a "satellite estate property", as a statement of our genuine commitment to making the best wines we can.

TASTING AND VINTAGE NOTES. 2013 was a near clone of the 2012 growing season until the third week of September when some rain called for some fine tuning in the vineyard. In the end, for those who performed vigorous selection, some quite fine wines were produced. This Pinot noir exhibits charming aromas of bright red fruits, with baking spices and underbrush. The nose is bright and high toned - very expressive. Medium bodied on the palate with a darker fruit profile, the wine is sleek and silky in texture. Additional notes of black mission figs and plums emerge, with some anise, black pepper and a little forest floor note. In the finish, the wine reveals clove and hints of espresso. Soft, youthful tannins are nicely balanced with acidity, and the wine is quite seamless.

"... velvety and expressive, spicy around the edges with pure currant and plum flavors at the core..."

91 PTS THE WINE SPECTATOR

"... pure, nervy Pinot..."

90 PTS VINOUS

APPELLATION

72% Yamhill-Carlton
26% Eola-Amity Hills
2% McMinnville

Certified Sustainable Vineyards

ELEVAGE

20% new Oak barrels
80% previously filled,
2-3 yr old French oak barrels
25% whole cluster fermentation

CELLARING

Drinks beautifully now.
Enjoy through 2020.

ALCOHOL

13.6%

