



VINEYARD

100% Patton Valley Estate Vineyard, Gaston, OR

pH	HARVEST DATES	ALCOHOL
3.48	9.26 - 10.9.2017	13.8%

Dijon Clones 113, 114, 115, 667, 777, Wädenswil, Pommard

ÉLEVAGE	PRODUCTION
14 months in 24% new French oak barrels	Hand-picked, destemmed, native yeast fermented, unfinned, unfiltered

AVA - Tualatin Hills, Willamette Valley  
 Soil Type (s) - 100% Laurelwood Loess  
 Planted in - 1997, 2001, 2006

Our flagship wine, The Estate is the most comprehensive expression of our vineyard site, and the wine that truly defines our place in a given vintage. 2017 was a bit of a return to form for Oregon, as harvest was pushed well into October as in days of yore after a late, mild start to the Spring. The wines, having been made from fruit that saw a long, easy growing season with lovely weather well into Autumn, are spectacular.

We farm organically under LIVE guidelines which means our ecosystem thrives rather than fighting chemicals. As such, farming here is a lot of work. It is a hands-on approach that keeps us very busy but our vines very happy.

In the winery we are hands-off, doing as little as possible to interfere with nature's course. This approach gives our site, our fruit, and our wines the loudest voice in the room, rather than being quashed out by the processes by which they were made.

The nose here is brilliantly red fruited, with layer upon layer of subtle spice, bright floral notes, herbs, and stone. Its not all poetry and pageantry, though, and my first impression of the wine was simply, "oh that's goooood." A fair assessment, and sometimes that it all one requires. Further tastes show fine tannin throughout, a juicy, vibrant mouthfeel that is very likeable, and deft, long-developing layers of fruit that reveal themselves severally. I really loved this wine at cellar temperature.

Drink in 2 - 11 years

792 Cases Produced

