

VINEYARD 100% Patton Valley Estate Vineyard, Gaston, OR

рН 3.5 HARVEST DATES 9.19 - 10.10

ALCOHOL 13.0%

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

ÉLEVAGE 10% New French oak 7% once-filled 10 months in barrel PRODUCTION
Hand-picked,
native yeast, unfined,
unfiltered







Perched on top of a hill in the Northwest corner of the Willamette Valley at an elevation of 300-500 feet, Patton Valley Vineyard is a place of fantastic beauty. We have ample sun, cool breezes, and 360 degree aspects to the sun with a single soil type called Laurelwood. Some would call it perfect, we just call it home.

We farm our site organically under LIVE guidelines allowing the ecosystem to thrive. This type of farming takes a lot of work, but the results speak for themselves. It is a hands-on approach that keeps us very busy but our vines and land very happy.

In the winery, by contrast, we are hands-off, fermenting under native yeasts and bottling without filtering or fining. This gives our site, our fruit, and our wines the loudest voice in the room, rather than being drowned out by process. Its an honest, simple approach.

Patton Valley Vineyard became a B Corporation in June of 2017, firmly aligning our business as a force for good, to compliment our sustainable production ethos.

2017 started very late in Oregon and, well, ended late, too. A very warm June & July fed wildfires in Southern Oregon and the Gorge, but we stayed smoke free in our corner of Oregon, slowly and deliberately ripening our fruit. That heat brought a lot of clusters, but we thinned aggressively and were left with some of the most balanced fruit we have ever seen.

A bit of classic Oregon Pinot noir potpourri here with a nose of classic Rainier cherry, cola nut, fresh Summer berries, cocoa powder and a dash of savory spice. The palate is expressive and lively, with fresh fruits like boysenberry and raspberry, pipe tobacco, fines herbs, and a strain of tannin woven throughout that dashes and dances. Deceptive in its heft, this lingers and lolls on the palate gracefully.