

ÉLEVAGE 11 Months in oak, 8 % New French Barrique PRODUCTION Hand-picked, spontaneous fermentation, 50 % basket pressed, 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.

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.

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.

2018 was both amazing and challenging as the sun was abundant from April until September, as things were getting ripe. Rain in September broke our harvest into two separate harvests, which was more weird than anything else. Fruit picked before the rains was lithe, bright, and bristling with energy, while the fruit picked after was more complex, dense, and brooding. In all, wines from 2018 show great range and character.

The wine has an alluring nose that's all manner of violet, pipe tobacco, blue fruit, pie crust and rose petal. It is inviting, and draws you into a palate that is more red than blue. Italian plum, black tea, cranberry, strawberry and softened leather swim around together in wild, but meaningful synchrony. There's just enough tannin here to hoist up the structure, and the finish is slow and deliberate.

2000 cases produced