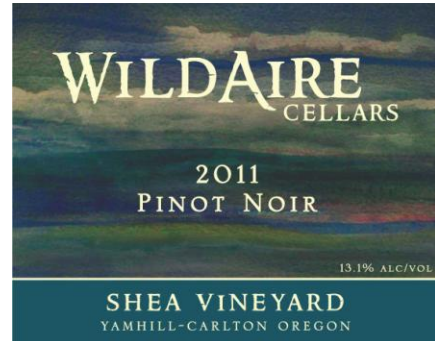


# 2011 Shea Vineyard Pinot Noir

*72 cases produced*

## Winemaker Notes

The fruit arrived on October 24th with a brix of 23.0 and gorgeous flavors. The Wadenswil Clone of Pinot Noir from Block 25 makes up 100% of this bottling. The grapes for this wine were destemmed and then cold soaked for 7 days. One fermenter was inoculated with BRL-97 yeast and the other fermenter with native yeasts and then hand punched 2 times daily until dryness. The fermenters were pressed off and settled for 3 more days before going to barrel. The wine was sulfured after ML completion and aged in 33% new French oak (St Martin) for 10 months. This wine was carefully racked to tank and then bottled on August 6<sup>th</sup> 2012.



## Vineyard

Shea Vineyard is owned by Dick and Deirdre Shea of Portland, Oregon and is managed by Jesus Marin. It's located in the northern region of the Willamette Valley inside of Yamhill-Carlton District AVA, near Carlton, Oregon. It's a warm site with two hillsides that face southeast and southwest with a small valley between. This bowl-shaped topography and well drained marine soils create very ripe and lush wines with dark fruits and violet floral tones. This vineyard is known by many as Oregon's "Grand Cru" vineyard and its wines have garnered some of the highest scores ever recorded for an Oregon Pinot Noir.

## Aging

10 months in 33% new French oak (St Martin)

## Chemistry

pH = 3.83

TA = 5.1g/L

Residual Sugar = 0.0%

Free SO<sub>2</sub> at bottling = 30ppm

Alcohol = 13.0%

**Retail            \$45**