



2012 SHEA VINEYARD PINOT NOIR YAMHILL - CARLTON

VINEYARDS

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. 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. Its soils are marine sedimentary in nature and are extremely well drained. The vineyard is bowl shaped and it traps heat very well to further grape maturity even in the coolest vintages. It's usually the first vineyard that we pick every year.

VINTAGE

Moderate temperatures and ideal growing conditions throughout the season put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. After a challenging vintage like 2011, this abundant and extremely high quality vintage was a welcome change for everyone growing and making wine in the valley. The warm summer continued deep into the fall and allowed for extended hang times. Yields were up and the fruit arrived in immaculate condition to the winery with very little need for extensive hand sorting on the crush line.

WINEMAKING

The grapes for this wine were harvested in early October at 25 brix and were sorted, destemmed, transferred to open top tanks with cooling jackets, and then cold soaked at 45 degrees for 10 days. Both fermenters were inoculated with several types of yeasts and were hand punched twice per day to dryness. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for a few days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. The wine was then gently pressed off its skins and seeds after more than 25 days of skin contact. The wine was inoculated for ML and settled for a week before racking to 33% new French oak barrels. After 10 months of aging the wine was gently racked to tank with inert gas just once right before bottling. Each barrel was carefully evaluated and only the most elegantly structured wines were selected for this beautiful expression of Shea Vineyard.

TASTING NOTES

Aromas of dark cherries, plums, and violets, leap from the glass. The soft entry leads to flavors of cherry, blackberry, and caramel, with sweet, abundant tannins and an incredibly long finish. Enjoy this wine with an herb encrusted rack of lamb with a port demi-glace.

TECHNICAL INFORMATION

ACCOLADES

94 Points – Wine Enthusiast
Cellar Selection
94 Points – The Pinotfile

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Shea - Wadenswil

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

10 months in 33% new French oak
Saint Martin

ALCOHOL

14.2%

PH

3.72

PRODUCTION

75 cases

BOTTLING DATE

August 2013

RELEASE DATE

May 2014

SUGGESTED RETAIL PRICE

\$65