



2014 BEACON HILL VINEYARD PINOT NOIR YAMHILL-CARLTON

VINEYARDS

The Beacon Hill Vineyard is owned and managed by George Hillberry and Carla Rodriguez and is located southeast of Gaston. The site sits on a southeast slope of Marine Sedimentary soils in the Yamhill-Carlton AVA and is a certified LIVE vineyard. It's planted to 29 acres of grapes with multiple clones of Pinot Noir, Chardonnay, and Riesling. We chose an own-rooted block of Pommard that was planted back in 1988 with 8' x 6' spacing to source from for this wine. The vineyard sits at an elevation of 270' and the resulting wines from this vineyard are typically more elegant and have very fine tannins and structure.

VINTAGE

This vintage will go down as the warmest growing season in recorded history in the Willamette Valley. Moderate temperatures all spring led to ideal growing conditions throughout the summer. This put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. After a very challenging vintage like 2013, this high quality vintage was a welcome change for everyone in the valley. The warm days continued into mid-October which allowed extended hang times with very ripe fruit. 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, and then cold soaked at 40 degrees for 10 days. The fermenter was inoculated with AWRI 796 yeast and was warmed slowly so fermentation could begin. It was hand punched twice per day to dryness until pressing off after more than 22 days on the skins. The wine was then settled for a week before it was gently raked by gravity to barrel. This wine displays gorgeous cherry aromatics with a lovely backbone of acidity and it should age nicely for at least 8 to 9 years.

TASTING NOTES

This wine shows the classic pinot perfume of cherry, rose petal, and caramel with hints of toast and vanilla. A smooth entry easily wanders into a seamless, velvety texture with smooth tannins. This wine has complex flavors of bing cherry, cola, and clove that are tensioned by a perfect balance of acidity and fruit.

TECHNICAL INFORMATION

ACCOLADES

92 Points - Wine Enthusiast

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Beacon Hill – own-rooted Pommard

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

14 months in 50% new French oak
Damy

ALCOHOL

14.5%

PH

3.71

PRODUCTION

97 cases

BOTTLING DATE

December 2015

RELEASE DATE

April 2016

SUGGESTED RETAIL PRICE

\$45