



2013 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

2013 was one of the warmest vintages on record for the Willamette Valley with grapes being harvested at some sites as early as September 9th for young vines. The defining element of the harvest was the remnants of Japanese typhoon Pabuk that drenched the valley on the weekend of September 27th with 5 inches of rain. The grapes made it through the rains and dried out beautifully and we harvested everything by October 9th. The vintage of 2013 created strikingly elegant Pinots with haunting aromatics that should age gracefully for years to come.

WINEMAKING

The grapes for this wine were harvested in early October at 23 brix and were sorted, destemmed, transferred to open top tanks with cooling jackets, and then cold soaked at 45 degrees for 10 days. The grapes were inoculated with AWRI-796 yeast 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 100% new French oak barrels. After 18 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 cherries, raspberries, and toast, are highlighted by a soft entry that falls into a laser beam focus of cherry, pie spice, and vanilla. Lovely tension between the mouthwatering acidity and tannins give way to an incredibly long finish. Enjoy this wine with grilled lamb covered with a cherry-pinot demi-glace.

TECHNICAL INFORMATION

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Shea - Wadenswil

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

18 months in 100% new French oak
Damy, Cadus, St Martin

ALCOHOL

13.9%

PH

3.62

PRODUCTION

73 cases

BOTTLING DATE

June 2015

RELEASE DATE

November 2015

SUGGESTED RETAIL PRICE

\$45