



2015 TIMOTHY PINOT NOIR YAMHILL-CARLTON

VINEYARDS

Fairsing Vineyard is owned by Mike and MaryAnn McNally and is managed by Daniel Fey of Results Partners. It's located on Willakenzie soils in the Yamhill-Carlton AVA just northeast of Yamhill. It towers on very steep slopes at an elevation of 750' is planted to over 40 acres of Pinot Noir and Chardonnay. The vineyard is also both certified Salmon Safe and LIVE to guide their farming practices. Monks Gate Vineyard is owned and managed by Rebecca Moore and is located just east of Carlton. The site sits on a south to southwest slope of Marine soils in the Yamhill-Carlton AVA and is farmed sustainably. At 440' in elevation, it's planted to 20 acres of grapes with multiple clones of Pinot Noir and Riesling.

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. 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 Timothy Pinot Noir is named to honor my Father and it's made up of our best barrels to create a wine that brings together all of the great elements of the vineyards that we work with. We can never tell which vineyards or which barrels that will end up in the final blend of Timothy, but that's what makes wine so mysterious. This blend is always the most difficult task for us every year and yet it's also the most enjoyable. The grapes for this wine were harvested in late September at 25 brix and were sorted, destemmed, and then cold soaked for 7 days. All the fermenters were left to warm up and begin fermenting on their own. Each was hand punched twice per day to dryness until pressing off after more than 25 days on the skins. The wine was then settled for a week before it was gently racked by gravity to barrel. This wine is definitely built with some aging potential in mind and it should evolve wonderfully for at least 7 to 10 years.

TASTING NOTES

The 2015 Timothy shows wonderful aromas of blueberry, plum, black cherry, and caramel that converge with notes of cigar box, bay leaf, and vanilla. A smooth entry gives way to broad and earthy tannins that carry deep into the finish.

TECHNICAL INFORMATION

ACCOLADES

91 Points – Wine Enthusiast - Cellar Selection

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115
Monks Gate - Wädenswil / 677

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

17 months in 33% new French oak
Damy, Master Coopers, Mercurey

ALCOHOL

14.5%

PH

3.66

PRODUCTION

193 cases

BOTTLING DATE

March 2017

RELEASE DATE

May 2017

SUGGESTED RETAIL PRICE

\$30