

# 2013 Timothy Pinot Noir

*178 cases produced*

## Winemaker Notes

Our Timothy Pinot Noir was created to honor the name of my Father. The grapes for this wine were 100% destemmed and then cold soaked for 7 days. The fermenters were inoculated with yeast and then hand punched until dryness. Each lot was pressed off and settled before going to barrel. This wine is very approachable right now and it makes a great everyday Pinot Noir table wine.



## 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.

**10% Wädenswil Clone**

**Kiff Vineyard** is owned by Joel Kiff in McMinnville and is located on the southwestern edge of the Yamhill – Carlton AVA in the foothills of the Coast Range and is sustainably farmed using LIVE vineyard practices.

**15% Kiff Vineyard - Dijon Clone 777 / Pommard**

**Zenith Vineyard** is owned by Tim and Kari Ramey and is located near Salem. It rests on a southeast slope of the Eola-Amity Hills AVA and is also a LIVE certified vineyard.

**75% Zenith Vineyard –Dijon Clone 115 and Wädenswil**

## 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 9<sup>th</sup> 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 27<sup>th</sup> with 5 inches of rain. The grapes made it through the rains and dried out beautifully and we harvested everything by October 9<sup>th</sup>. The vintage of 2013 created strikingly elegant Pinots with haunting aromatics that should age gracefully for years to come.

## Chemistry

pH = 3.66

TA = 5.6g/L

Residual Sugar = 0.0%

Free SO<sub>2</sub> at bottling = 28ppm

Alcohol = 13.2%

**Retail            \$25**