



2014 TIMOTHY PINOT NOIR YAMHILL-CARLTON

VINEYARDS

Yates Conwill is owned by Stephen Conwill and is managed by Luke Pedotti of Results Partners. It's located on Willakenzie soils in the Yamhill-Carlton AVA just west of Carlton and it shares a fence line with the famed Resonance Vineyard. It rests at an elevation of 320' is planted to just 13 acres of Pinot Noir and Chardonnay. 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 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.

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 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 early October at 25 brix and were sorted, destemmed, and then cold soaked for 10 days. Some fermenters were inoculated with several types of yeasts while others used native yeasts. 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 6 to 8 years.

TASTING NOTES

This wine exhibits aromas of dark cherries, blueberry, and caramel that converge with notes of cigar box, espresso, and vanilla. A silky entry gives way to a mid-palate with lingering sweet tannins. Complex flavors of dark cherries, plums, blueberry, and cola, grow into a long and seductive finish.

TECHNICAL INFORMATION

ACCOLADES

93 Points - Wine Enthusiast

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Yates Conwill - Pommard / 777

Beacon Hill - Pommard

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

14 months in 33% new French oak

Ermitage, Remond, Mercurey

ALCOHOL

14.5%

PH

3.71

PRODUCTION

293 cases

BOTTLING DATE

December 2015

RELEASE DATE

April 2016

SUGGESTED RETAIL PRICE

\$30