



2014 YATES CONWILL VINEYARD 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' and has just 13 acres of Pinot Noir and Chardonnay. The high density plantings are spaced at 7'x4' and the site is sustainably farmed using LIVE vineyard practices. The resulting wines from this vineyard are typically dark-fruited and have riper flavors and structure. We sourced an acre of Dijon Clone 777 and an acre of Pommard from the heart of this vineyard to capture its essence.

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 barrels we used to create this beautiful expression of Yates Conwill Vineyard were carefully chosen over the course of extensive tasting trials during the last few months of aging. The grapes for this wine were harvested in late September at 25 brix and were sorted, destemmed, and then cold soaked for 10 days. Each fermenter was inoculated with several types of yeasts. Each was hand punched twice per day to dryness until pressing off after more than 28 days on the skins. The wine was then settled for a week before it was gently racked by gravity to barrel. This wine shows the exotic side of Pinot Noir and it should age gracefully for at least 6 to 8 years.

TASTING NOTES

This wine exhibits aromas of black cherry, plum, blackberry, and caramel that overlap with hints of toast and vanilla. A smooth entry flows into a generous and tantalizing structure. Exotic flavors of blackberry, plum, blueberry, and cassis, develop into a never-ending finish.

TECHNICAL INFORMATION

ACCOLADES

94 Points - Wine Enthusiast

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Yates Conwill – Pommard / 777

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

14 months in 50% new French oak
Damy, Master Coopers

ALCOHOL

14.5%

PH

3.79

PRODUCTION

99 cases

BOTTLING DATE

December 2015

RELEASE DATE

April 2016

SUGGESTED RETAIL PRICE

\$45