



## 2016 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. **Yates Conwill Vineyard** is owned by Stephen Conwill and is managed by Evan Bellingar 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 12 acres of Pinot Noir and Chardonnay.

### VINTAGE

This vintage was the 5th warmest growing season on record for the Willamette Valley. Moderate temperatures all spring led to early bud break and ideal growing conditions throughout the spring and summer. This put very little pressure on the vines, producing smaller and more concentrated grapes with nicely balanced chemistry at harvest time. The warm days continued into mid-September 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 we work with. We can never tell which vineyards or which barrels 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 mid-September at 25 brix and were sorted, destemmed, and then cold soaked for seven days. The fermenters were left to warm up and begin spontaneously 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

This wine displays wonderful aromas of red and blue fruits, plum, black cherry, and cola that join with flavors of tobacco, cherry, bay leaf, and vanilla. A smooth entry gives way to refined tannins that develop into a medium-long finish.

### TECHNICAL INFORMATION

#### ACCOLADES

91 Points - Vinous

#### APPELLATION

Yamhill-Carlton

#### VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115

Yates Conwill – Pommard / 777

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION AND AGING

15 months in French oak

Damy, Master Coopers

#### ALCOHOL

14.1%

#### PH

3.61

#### PRODUCTION

160 cases

#### BOTTLING DATE

November 17, 2017

#### RELEASE DATE

May 2018

#### SUGGESTED RETAIL PRICE

\$30