



2016 YATES CONWILL VINEYARD PINOT NOIR YAMHILL-CARLTON

VINEYARDS

Yates Conwill is owned by Stephen Conwill and is managed by Evan Bellinger 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, was again, one of the warmest growing seasons in 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 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 7 days. Each fermenter was left to spontaneously begin fermenting on its own. 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 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

92 Points - Vinous

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Yates Conwill -Pommard / 777

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

13 months in 66% new French oak
Mercurey, Atelier

ALCOHOL

14.1%

PH

3.69

PRODUCTION

72 cases

BOTTLING DATE

November 2017

RELEASE DATE

June 2018

SUGGESTED RETAIL PRICE

\$45