



## 2017 FAIRSING VINEYARD 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 800' is planted to over 45 acres of Pinot Noir and Chardonnay. The vineyard is also both certified Salmon Safe and LIVE which guide their farming practices.

### VINTAGE

This vintage will go down as one of the warmest growing seasons in recorded history in the Willamette Valley. It didn't start that way, though. An extremely cold and snowy winter led to a cool early spring with moderate temperatures and precipitation. Warm late spring conditions were followed by a very warm summer with August being the warmest on record. Smoke from the Eagle Creek Fire caused a haze to form over the valley to keep temperatures cooler than they could have been. Fortunately, there was not enough smoke in the valley to cause any smoke taint in the finished wines. The weather station in McMinnville recorded a total of 2559 degree days for the vintage. The grapes arrived with nicely balanced chemistry at harvest time. 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 trio of clones for this wine were harvested from the some of the highest blocks of the vineyard on September 21<sup>st</sup>. They were sorted and destemmed and then cold soaked for seven days. This cold soak method extracts color and supple tannins from the skins without the presence of alcohol. The lot was left to begin to spontaneously ferment on its own and was hand punched twice per day to dryness. Post fermentation soaking continued until pressing off after more than 25 days on the skins. The new wine was then settled for a week before it was gently racked to barrel. After spending 11 months resting in barrel, the wine was racked to tank and bottled in August. It should evolve wonderfully for at least 7 to 10 years.

### TASTING NOTES

This vineyard designate from Fairsing shows punchy black-cherry fruit, a streak of mineral and a sprinkling of coffee grounds. Clean earth and graphite add more complexity, and the tannins—ripe and sturdy—provide a perfect foundation.

### TECHNICAL INFORMATION

#### ACCOLADES

Not Submitted

#### APPELLATION

Yamhill-Carlton

#### VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION AND AGING

11 months in 50% new French oak  
Mercury CLL+

#### ALCOHOL

13.5%

#### PH

3.74

#### PRODUCTION

47 cases

#### BOTTLING DATE

August 2018

#### RELEASE DATE

May 2019

#### SUGGESTED RETAIL PRICE

\$45