



2017 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 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.

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 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 24 brix and were sorted, destemmed, and then cold soaked for seven days. The fermenters were left to warm up and then begin spontaneously fermenting on their own. Each was hand punched twice per day to dryness until pressing off after more than 23 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.

TECHNICAL INFORMATION

ACCOLADES

91 Points - Vinous

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115

Yates Conwill – 777

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

11 months in French oak

Master Coopers

ALCOHOL

13.5%

PH

3.68

PRODUCTION

123 cases

BOTTLING DATE

August 2018

RELEASE DATE

May 2019

SUGGESTED RETAIL PRICE

\$30