



## 2017 YATES CONWILL VINEYARD PINOT NOIR YAMHILL-CARLTON

### VINEYARDS

Yates Conwill 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' 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 from the heart of this vineyard to capture its essence.

### VINTAGE

This vintage will go down as one of the warmest growing seasons in recorded history in the Willamette Valley. The weather station in McMinnville recorded a total of 2559 degree days for the vintage. It didn't start that way, though. An extremely cold and snowy winter led to a cool early spring with moderate temperatures and precipitation. Bloom was in late June and if you follow the Burgundian adage that harvest occurs 100 days post bloom, we knew harvest was going to be in October. We had 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 grapes arrived with nicely balanced chemistry at harvest time. The clear weather continued into mid-October which allowed us to let the fruit hang to slowly develop flavors and retain its natural acidity. Perfect for Pinot Noir. 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 24 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 22 days on the skins. The wine was then settled for a week before it was gently racked to barrel. This wine shows the blue and black fruit 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

93 Points - Vinous

#### APPELLATION

Yamhill-Carlton

#### VINEYARDS AND CLONES

Yates Conwill – Dijon 777

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION AND AGING

11 months in 50% new French oak  
Mercury

#### ALCOHOL

13.5%

#### PH

3.68

#### PRODUCTION

47 cases

#### BOTTLING DATE

August 2018

#### RELEASE DATE

June 2019

#### SUGGESTED RETAIL PRICE

\$45