



## 2018 SUMMIT SERIES “THREE FINGERED JACK” PINOT NOIR WILLAMETTE VALLEY

### VINEYARDS

Fairsing Vineyard is owned by Mike and MaryAnn McNally and is managed by Daniel Fey of Results Partners. Its 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 farmed sustainably with both Salmon Safe and LIVE certifications. Yates Conwill Vineyard is owned by Stephen Conwill and is managed by Luke Pedotti of Results Partners. Its located on Willakenzie soils in the Yamhill-Carlton AVA just west of Carlton and it shares a fence line with the famed Resonance Vineyard. Open Claim Vineyard is owned by Brett and Marnie Wall and rests in the Willamette Valley AVA near Dallas, Oregon. This 20 acre organically farmed vineyard has both Bellpine and Jory soils and is planted to both Chardonnay and Pinot Noir.

### 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 little need for extensive hand sorting on the crush line.

### WINEMAKING

To create Three Fingered Jack, Matthew blended the newly settled wines that had just been pressed off their skins and settled in tank. This "**pre-blending**" process commingles characteristics from the clones that we sourced from Fairsing, Open Claim, and Yates Conwill vineyard into a **single**, brand new, French oak barrel. The grapes for this wine were harvested in late-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 to barrel.

### TASTING NOTES

Three Fingered Jack is a heavily glaciated shield volcano that towers over Marion Lake, one of our favorite hikes in the cascades. This single barrel bottling of Pinot Noir shows intense power, finesse, and richness, that brims with aromas of blueberry, plum, cherry, and cola with whiffs of vanilla. Dark and brooding in color, this wine starts with a smooth entry that evolves into a full-bodied texture with generous, sweet tannins. This beautiful wine has haunting flavors of blackberry, cherry, clove, and raspberry that are tensioned by refreshing acidity and fruit.

### TECHNICAL INFORMATION

#### ACCOLADES

Not submitted

#### APPELLATION

Willamette Valley

#### VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115

Open Claim - 943

Yates Conwill – 777

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION AND AGING

10 months in a single, new, French oak  
Mercury barrel

#### ALCOHOL

13.5%

#### PH

3.64

#### PRODUCTION

25 cases

#### BOTTLING DATE

August 2019

#### RELEASE DATE

May 2020

#### SUGGESTED RETAIL PRICE

\$70