



2018 TIMOTHY 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

The Timothy Pinot Noir is named to honor my late Father. We carefully select barrels for this blend that bring together all 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 late-September at 24 brix and were sorted, destemmed, and then cold soaked for seven days. The fermenters were inoculated with a pied de cuve and left to 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 can be enjoyed now, but it does have aging potential and it should evolve wonderfully for at least 5 to 7 years.

TASTING NOTES

The Timothy displays aromas of dark fruits that intertwine with hints of baking spice and toast. A smooth entry gives way to a medium-bodied texture with voluptuous, sweet tannins. This bottling has flavors of blueberry, clove, and raspberry that are balanced by refreshing acidity and fruit.

TECHNICAL INFORMATION

ACCOLADES

92 points – Cellar Selection – Wine Enthusiast

APELLATION

Willamette Valley

VINEYARDS AND CLONES

Fairsing - Wädenswil / 777 / 115

Yates Conwill - 777

Open Claim - 943

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

10 months in French oak

Master Coopers

ALCOHOL

14.1%

PH

3.65

PRODUCTION

150 cases

BOTTLING DATE

August 2019

RELEASE DATE

May 2020

SUGGESTED RETAIL PRICE

\$30