



2018 YATES CONWILL VINEYARD PINOT NOIR YAMHILL-CARLTON

VINEYARDS

Yates Conwill is owned by Stephen Conwill and is managed by Evan Bellinger 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. It rests at an elevation of 400' 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 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 ripe and balanced 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 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 on September 19th at 24 brix and were sorted, 75% destemmed, and then cold soaked for 7 days. Each fermenter was inoculated with a pied de cuve and 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, cinnamon, plum, blackberry, and forest floor 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 – Wine Enthusiast

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Yates Conwill – Dijon 777

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

10 months in 33% new French oak
Mercury

ALCOHOL

13.7%

PH

3.66

PRODUCTION

75 cases

BOTTLING DATE

August 2019

RELEASE DATE

May 2020

SUGGESTED RETAIL PRICE

\$45