



2019 YATES CONWILL VINEYARD PINOT NOIR YAMHILL-CARLTON

VINEYARDS

Yates Conwill is owned by Stephen Conwill and is managed by Evan Bellingar 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

The 2019 vintage began with a mild Winter that gave way to a warm and wet Spring. Normal temperatures in late Spring led to ideal growing conditions throughout the region and continued into summer. The good weather continued into early September until cooler temps and rains slowed the ripening process. A rapid cool down in October made for tricky harvesting decisions. This was the coldest Fall that Oregon has seen since 2007 and it was a welcome change to our warmer recent vintages. Total Degree Days for McMinnville were 2253 for this classically cool vintage that required attentiveness on the sorting 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 21st at 23 brix and were sorted, 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 24 days on the skins. The wine was then settled for a week before it was gently racked to barrel. This wine shows the red fruit side of Pinot Noir and it should age gracefully for at least 6 to 10 years.

TASTING NOTES

This wine exhibits aromas of red cherry, raspberry, wet stone, and black tea that overlap with hints of toast. A smooth entry flows into generous tannins tensioned nicely with juicy acidity. Brimming flavors of raspberry, cola, and vanilla, mature into a resonating finish.

TECHNICAL INFORMATION

ACCOLADES

89 pts W. E.

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Yates Conwill – Dijon 777

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

10 months in 33% new French oak

Mercuriey

ALCOHOL

13.5%

PH

3.51

PRODUCTION

75 cases

BOTTLING DATE

August 2020

RELEASE DATE

May 2021

SUGGESTED RETAIL PRICE

\$45