



2016 YAMHILL-CARLTON PINOT NOIR

In comparison to the Chehalem Mountains fruit that we have used for the previous two decades, the fruit from the Yamhill-Carlton AVA produces bigger, richer wines. Though this works well for us given our California experience, our goal here is not to make a California wine out of Oregon fruit, but rather to produce something that is true to type. Moreover, we truly wanted to produce a wine not just with size but also with complexity. Thanks to the great work of vineyard manager, Ken Kupperman, we were able to get fruit that was ripe, rich, and yet also possessed the balance and complexity that we hoped to coax out of the wine.

2016 VINTAGE

The 2016 vintage in Oregon is the third in a historically unprecedented string of outstanding Willamette Valley vintages. Never before in the history of Oregon viticulture has there been three consecutive vintages of such high quality. In 2016, Oregon experienced a warmer than normal growing season, resulting in a larger than normal crop, and an earlier than normal harvest just like the two previous years. Vintages with such similar conditions are a gift to winemakers as they provide us an opportunity to see what has worked and what hasn't, allowing us to make improvements in winemaking harvest over harvest.

WINEMAKING NOTES

Our Yamhill-Carlton Pinot Noir comes from the Gran Moraine Vineyard as well as the smaller vineyard that surrounds the Gran Moraine Winery. Because the vineyard surrounding Gran Moraine Winery is dry-farmed we began picking there, spending more time looking at vine conditions rather than concerning ourselves with sugar numbers. We look for the first signs of stress in the leaves and determine whether to begin harvesting the fruit or not. The Gran Moraine Vineyard is a large vineyard with multiple blocks of different clone and rootstock combinations and thus we sample it quite frequently. Generally, it starts ripening at the top of the vineyard and moves down the hill, and that was the case in 2016. Once the harvested fruit arrives at the winery, we mix up the fermentations by using whole cluster on some lots, and completely destemmed on the other ferments. After fermentation and malolactic we evaluate all of our lots and chose the best of the best from these two vineyards to create the Yamhill-Carlton final blend. A mix of fresh black plum and cranberry, ripe boysenberry with nutmeg and a hint of toasty oak and floral notes linger on the palate. Solid, yet smooth tannins hit right at the beginning of this wine followed by bright, well-integrated acid.

Alcohol: 14.8%

TA: .68

pH: 3.44



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