

BOEDECKER

Cellars

PORTLAND • OREGON

2016 Stewart Pinot noir Willamette Valley

The Tech

Harvest Dates: Sept. 15th - Sept. 23rd, 2016

Bottled May, 2018

Alc. 13.4% by vol.

1000 cases produced

Release date: August 2019

The Process

Fermented in 1.5 ton open top fermenters, 30% whole cluster, 3 - 5 day cold soak, 5 - 7 day primary ferment (spontaneous - not inoculated), 1-2 day post-ferment. 19 month elevage: 10 months sur lie in 25% new French barrels, then 9 months in 100% neutral barrels.

The Vineyards

Cherry Grove Vineyard – Willamette Valley. Northern border of YC AVA cut off, on ridgeline that runs east/west from the coast range. Marine sedimentary -YC AVA soils, 250 -300' south facing. Planted 2000. LIVE certified. Clones: 114, 777, Pommard, Wadenswil.

Shea Vineyard – Yamhill - Carlton. marine sedimentary soils, Block 11, east/southeast south facing slope, Replanted 2007, 450'. USDA Conservation Security Program. Clones: 115.

Hirschy Vineyard – Yamhill - Carlton. marine sedimentary soils, various elevation and aspects, planted 2007, 300 - 400'. Sustainable farming practices. Clones: 114.

Finnigan Hill Vineyard – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines. LIVE certified. Clones: Pommard, Wadenswil.

The Reviews

93 points James Suckling

Sweetly spiced blueberry biscuits and notes of violets and graphite, making a fresh impression. The palate has a very plush, supple feel with smoothly resolved, fine tannins that build impressive depth on the finish. Drink or hold.

91 points Vinous

Bright garnet. Spice-accented aromas of cherry, blackberry and licorice are complemented by smoked meat and mocha notes that build in the glass. Chewy and nicely concentrated, the 2016 Stewart offers focused dark berry and bitter cherry flavors that slowly turn sweeter through the mid-palate. Fine-grained tannins add grip to the long, smoky finish, which echoes the spice and cherry notes. Made with 30% whole clusters and 25% new oak.

