

# BOEDECKER *Cellars*

PORTLAND • OREGON

## 2016 Athena Pinot noir Willamette Valley

### The Tech

Harvest Dates: Sept. 8th - Sept. 23rd, 2016  
Bottled June, 2018  
Alc. 13.5% by vol.

### The Process

Sustainably farmed, naturally crafted. Hand harvested grapes and hands on winemaking with native yeasts, spontaneous ferments, small fermenters and French oak barrels. Eighteen to twenty month elevage, nine to twelve months in bottle before release, to cellar for 20+ years.

**Technical:** 30% whole cluster, 3 - 5 day cold soak, 5 - 7 day primary ferment, 1-2 day post-ferment. 19 month elevage: 10 months sur lie in ~35% new French barrels, then 9 months in 100% neutral barrels.

### The Vineyards

**Cherry Grove Vineyard** – Willamette Valley. Northern border of YC AVA . Melbourne series soil: marine sedimentary over degraded sandstone. 250 -300' south facing. Planted 2000. LIVE certified. Clones: 115, 667.

**Hirschy Vineyard** – Yamhill - Carlton. marine sedimentary soils, various elevation and aspects, planted 2007, 300 - 400'. Sustainable farming practices. Clones: 667, 115.

**Shea Vineyard** – Yamhill - Carlton. marine sedimentary soils, Block 31, west hill, south/southeast slope, 450'. USDA Conservation Security Program. Clones: Wadenswil.

### The Reviews

Attractive herbs and leaves with a wild-cherry core and a sweetly fragrant layer of baking spices. The palate has attractive build and sappy, almost tangy red cherries. Good definition here.  
James Suckling, 92 points

Deep, glistening red. Pungent, spice-accented cherry and red berry aromas are complemented by suggestions of succulent herbs and flowers. Lively and focused on the palate, offering bitter cherry, raspberry and spiced flavors and a touch of licorice. Finishes long and spicy, with sneaky tannins and a sweetening touch of vanilla. Vinous, 91 points

Vibrant and fresh, with lively cherry and blueberry accents that take on saffron and spice flavors, lingering on a long finish. Wine Spectator, 90 points

