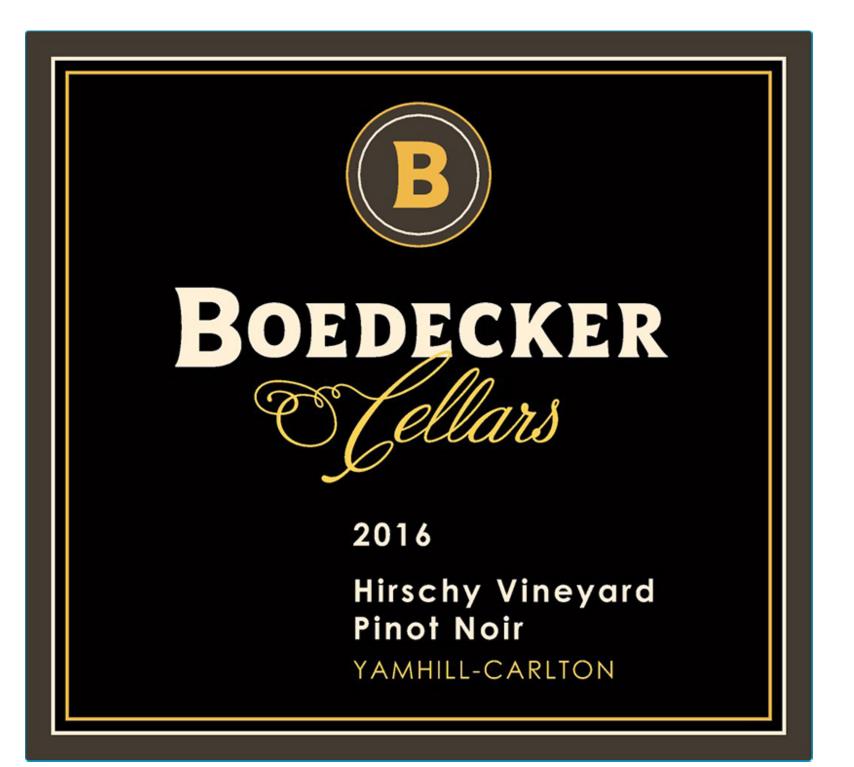


**PORTLAND** • OREGON

# 2016 Hirschy Vineyard Yamhill-Carlton Pinot Noir

## Stats

Harvest Date: Sep 8, and 22nd 2016 Alc. 13.5% by vol. Bottled May 2018



# Winemaking

Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 7 day cold soak, 10 day primary ferment, 5 day post-ferment maceration. Aged on the lees in two new Rousseau Chatillion barrels, two twice filled Francois Freres barrels and one neutral barrels for 9 months, then racked off lees into all neutral barrels for another 9 months.

# The Vineyard

## **Hirschy Vineyard** – Yamhill-Carlton AVA

Clones: Dijon 667 (60%) and Dijon 114 (40%). Planted in 2007 in Willakenzie - marine sedimentary soil over fractured sandstone. Sustainably farmed.

# Tasting Notes

Succulent strawberries and wild raspberries with an earthy edge. Structured tannins drive the rich, dark-fruit flavors.

## Winemakers

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