

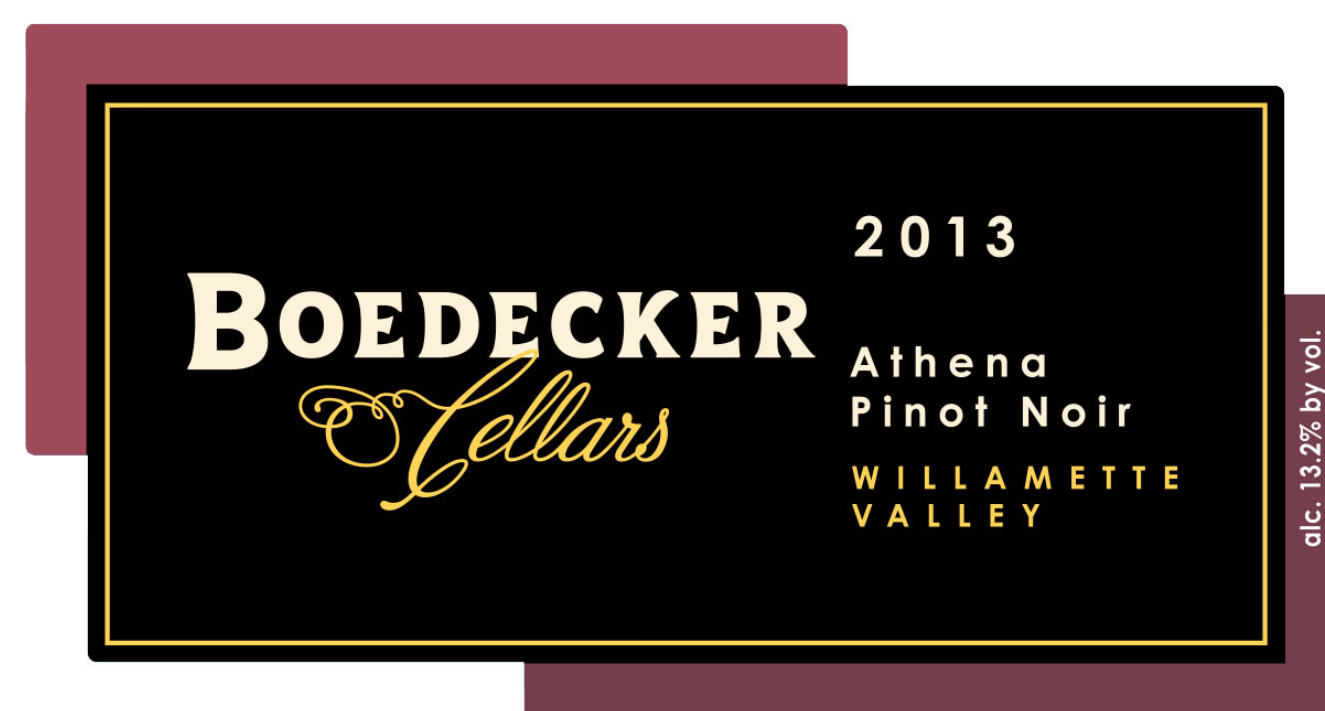
BOEDECKER

Cellars

2013 Athena Pinot noir Willamette Valley

Stats

alc. 13.2% by vol.
850 cases produced
Bottled April 30, 2015
Harvest Dates: Sep 18 - Oct 4



Winemaking

Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 5-7 day cold soak, 10-15 day primary ferment, 2-10 day post-ferment maceration. Aged on the lees in 45% new French oak barrels for the first 9 months, then racked into seasoned barrels remainder of elevage.

The Vineyards

Cherry Grove Vineyard – Willamette Valley, marine sedimentary soils, 15 year old vines
Clones: 667, 114

Carlton Hill Vineyard – Yamhill-Carlton, marine sedimentary soils
Clones: Wadenswil

Finnigan Hill Vineyard – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines
Clones: 667, Pommard

Hirschy Vineyard – Yamhill-Carlton, marine sedimentary soils, 9 year old vines
Clones: Pommard

Shea Vineyard – Yamhill-Carlton, marine sedimentary soils, 10 year old vines
Clones: 115

Walnut Hill Vineyard – Eola-Amity Hills, Volcanic soils, 12 year old vines
Clones: 115, 114, 113

Tasting Notes

Wine Advocate – 92 pts *It has crisp, brambly redcurrant and cranberry-scented bouquet that handles the oak well. The palate is medium-bodied with ripe succulent red berry fruit, fine tannin and a crisp, slightly tarry finish. Overall, this is an excellent 2013 Pinot noir-great value to boot. Bravo!*

