

# BOEDECKER

## Cellars

### 2014 Hirschy Vineyard Pinot noir Yamhill-Carlton

#### Stats

alc. 13.6% by vol.  
100 cases produced  
Bottled May 2016  
Harvest Date: Sep 22

#### 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, 2-5 day post-ferment maceration. Aged on the lees in 25% new French oak barrels for 18 months.

#### The Vineyard

**Hirschy Vineyard** – Yamhill-Carlton

Planted 2007  
Clones: 114 (25%), 667 (75%)  
Elevation: 250 ft  
Aspect: Flat to South facing  
Soil: Bellpine, marine sedimentary

#### Tasting Notes

**Nose:** Floral notes over deep berry aromas

**Mouth:** Vivacious and appealing with sweet, black berry notes, tempered with bright acidity and river rock minerality.

