

# BOEDECKER

## Cellars

### 2014 Shea Vineyard Pinot noir Yamhill-Carlton

#### Stats

alc. 13.7% by vol.  
200 cases produced  
Bottled May 2016  
Harvest Date: Sep 21

#### Winemaking

Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 5-7 day cold soak, 10 day primary ferment, 5 day post-ferment maceration. Aged on the lees in 33% new French oak barrels for 18 months.

#### The Vineyard

**Shea Vineyard** – Yamhill-Carlton

Planted 2006 (replanted on resistant rootstock)

Clones: Wadenswil

Elevation: 200 ft

Aspect: Southeast

Soil: Willakenzie, marine sedimentary soil over fractured sandstone

#### Tasting Notes

**Nose:** Deep red cherries and cola

**Mouth:** Intensely complex notes of cola, strawberry, and baking spice intertwine into a long, long finish.

