Boedecker Cellars
Portland, Oregon
Winery Profile:

In their cavernous winery, Stewart Boedecker and Athena Pappas handcraft small lots of high-quality, food-oriented wines: from Alsatian style Pinot blanc, to small bottlings for their Wine Club and highly rated Single Vineyard bottlings for collectors.

But what really sets this winery apart are bottlings of structured Pinot noir – particularly two cuvées that reflect the individual palate and winemaking style of each winemaker.

The couple’s distinct winemaking styles show through in their individual labels. Boedecker appreciates classic Oregon Pinot noir with light red fruit, soft tannins, and bright, zingy acidity, while Pappas prefers dark black fruit flavors, heartier tannins, and a little spice. “When you put those two styles together, they become average, but when you separate them into two blends, they become something really unique,” says Pappas. “Stewart’s blend is gorgeous and refined and elegant and my blend tends to be bigger and a little heartier.”
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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!
Stats
alc. 13.2% by vol.
1,000 cases produced
Bottled April 30, 2015
Harvest Dates: Sep 26 - Oct 11

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 48% 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: 777, Pommard, Wadenswil
Carlton Hill Vineyard – Yamhill-Carlton, marine sedimentary soils, 15 year old vines
   Clones: 777, 115, Wadenswil
Hirschy Vineyard – Yamhill-Carlton, marine sedimentary soils, 9 year old vines
   Clones: 114, 667
Stoller Vineyard – Dundee Hills, Volcanic soils, 11 year old vines
   Clones: 115, 777

Tasting Notes
James Suckling – 93 pts  A gorgeous, vivid nose reminiscent of purple flowers, dark cherries and stones with hints of cedar. This has lush, juicy fruits and a beautiful line of acidity that goes on and on to a lovely, layered, flavorful finish.

Pinot File – 93 pts  Light cherry red color in the glass. Inviting aromas of cherry, rose petal and woodland lead to a mid weight styled wine with impressive mid palate presence and finish. The core of cherry and ripe strawberry fruit flavors is accented with notes of interesting spices including cinnamon. The tannins are suave, the acidity is bright, and the overall impression is one of complete harmony. A masterful cuvée.
2014 Oregon Pinot noir
Willamette Valley

Stats
alc. 13.5% by vol.
3,000 cases produced
Bottled August 2015
Harvest Dates: Sep 18 - Oct 11

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. Aged on the lees in seasoned French oak barrels for 10 months.

The Vineyards
Cherry Grove Vineyard – Willamette Valley, marine sedimentary soils, 15 year old vines.
  Clones: 114, Wadenswil
Finnigan Hill Vineyard – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines.
  Clones: Pommard, Wadenswil
Holmes Gap Vineyard – Willamette Valley, marine sedimentary soils, 9 year old vines.
  Clones: Pommard
Roshni Vineyard – McMinnville, Volcanic soils, 12 year old vines.
  Clones: 777, Pommard
  Clones: 115
Walnut Hill – Eola-Amity Hills, volcanic soils, 9 year old vines.
  Clones: 113, 114, 115

Tasting Notes
Nose: Cherries and raspberries
Mouth: Silky entry of bright red cherries, elegant and delightful, with a complex finish
Rusty Gaffney, Pinot File – 90 pts – “…like crashing through a raspberry hedge without the prickly bits”
Harvey Steinman, Wine Spectator – 91 pts - “Firm and focused, this is deftly balanced, letting plum, blueberry and hibiscus flavors push through the layer of fine tannins that veils the finish. Lingers pleasantly. Drink now through 2022.”
2012 Cherry Grove Vineyard Pinot noir
Willamette Valley

Stats
alc. 13.7% by vol.
150 cases produced
91 pts. - Wine Spectator

Winemaking
All of our Pinot noir grapes are hand harvested and sorted in the winery. The 2012 vintage we kept 35% whole cluster, the rest whole berry, in 1.5 ton fermenters. We cold soak for 4-7 days and do not inoculate, rather primary and begin spontaneously. Élevage is 18 months, 9 months sur lee, with barrels stirred every 3 weeks until summer when we rack the wines off lees into 100% neutral barrels for final élevage.

The Vineyard
Cherry Grove Vineyard – Willamette Valley (Gaston)
Planted 1999
Clones: 667 (20%), 777 (40%), Pommard (20%), Wadenswil (20%)
Elevation: 300-600 ft
Aspect: Gently South facing
Soil: Melbourne series, marine sedimentary over degraded sandstone

Tasting Notes
“Light and crisp, with lively acidity and bristly tannins around a vibrant core of cherry and raspberry flavors, hinting at mocha and nutmeg as the finish lingers. Best from 2016 through 2020.” - Athena

Wine Advocate - The 2012 Cherry Grove Vineyard Pinot noir has a pretty blackcurrant and raspberry bouquet with wilted rose petals and a light iodine tincture. The palate is medium-bodied with supple tannin and satisfying depth with a short but clean, white pepper-tinged finish that does not outstay its welcome.
2013 Cherry Grove Vineyard Pinot noir
Willamette Valley

Stats
alc. 13.2% by vol.
150 cases produced
Bottled May 1, 2015
Harvest Dates: Sep 28 - Oct 7

Winemaking
Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 5 day cold soak, 15 day primary ferment, 2-7 day post-ferment maceration. Aged on the lees in 14% new French oak barrels for the first 9 months, then racked into seasoned barrels remainder of elevage.

The Vineyard
Cherry Grove Vineyard – Willamette Valley (Gaston)
Planted 1999
Clones: 667 (20%), 777 (40%), Pommard (20%), Wadenswil (20%)
Elevation: 300-600 ft
Aspect: Gently South facing
Soil: Melbourne series, marine sedimentary over degraded sandstone

Tasting Notes
**Nose:** Cherry, plum, and loganberries
**Mouth:** Bright and rich on the palate, with flavors of berry, spice, ripe plum, and a long savory finish.

**James Suckling** – 90 pts  A pretty nose of bay leaves and red plums with hints of cinnamon. Full bodied, soft tannins and significant ripe-fruit character.
2014 Finnigan Hill Vineyard Pinot noir
Chehalem Mountains

Stats
alc. 13.6% by vol.
90 cases produced
Bottled July 2016
Harvest Date: Oct 11

Winemaking
Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 5 day cold soak, 15 day primary ferment, 5 day post-ferment maceration. Aged on the lees in seasoned French oak barrels for 19 months.

The Vineyard
Finnigan Hill Vineyard – Chehalem Mountains
Planted 2006 (replanted on resistant rootstock)
Clones: Wadenswil
Elevation: 400-800 ft
Aspect: East facing
Soil: Laurelwood over Jory

Tasting Notes
Nose: Cherries and raspberries
Mouth: Bright, elegant notes of currants, raspberries, and pie cherry dance on a lithe frame of delicate tannins.
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.
2013 Shea Vineyard Pinot noir
Yamhill-Carlton

Stats
alc. 13.3% by vol.
150 cases produced
90 pts. - Wine Advocate

Winemaking
We hand sort and ferment each block separately in small open top fermenters. 35% whole cluster, spontaneous primary and secondary ferments, and eighteen month élevage, nine month sur lie in 50% new French barrels and the following nine months aged in 100% neutral barrels.

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
“It has a light cranberry and strawberry-scented bouquet that does not quite have the vigor of the Athena Pinot noir. The palate is fleshy on the entry, quite Volnay-like in style. A little chewy but clean and pure on the finish.” - Athena
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.
2013 Stoller Vineyard Pinot noir
Dundee Hills

Stats
alc. 13.1% by vol.
150 cases produced

Winemaking
Native/spontaneous ferments, 35% whole cluster, 18 months in barrel before bottling.
100% Dijon clone 777

The Vineyard
Stoller Vineyard – Dundee Hills
  Clones: 777
  Elevation: 200 ft
  Aspect: Gently South facing
  Soil: Jory

Tasting Notes
“Graceful and transparent, dancing with bright red berry and wet earth on a layer of thin tannins.”
- Athena
Stats
13.6 % ABV
250 cases
Bottled August 2014
Harvest Dates: Oct 10 & Oct 21

Winemaking
Fermented in seasoned oak barrels to impart creamy midpalate texture while allowing fruit to shine through. Aged on lees for 11 months.

The Vineyards
Finnigan Hill Vineyard – Chehalem Mountains AVA (50%)
Stoller Vineyards – Dundee Hills AVA (50%)

Tasting Notes
Nose: Bright notes of pear and lychee fruit
Mouth: Light and sleek, brimming with citrus and green guava flavors, stepping lightly through the polished finish.

Wine & Spirits Magazine – 91 pts Tropical and weighty in its scent of biscuits, apples and litchi, this offers a core of golden apple flavor framed discreetly by oak.
2014 Chardonnay
Willamette Valley

Stats
13.6 % ABV
400 cases
Bottled August 2015
Harvest Dates: Sep 29 & Oct 4

Winemaking
Fermented in seasoned oak barrels to impart creamy midpalate texture while allowing fruit to shine through. Aged on lees for 11 months.

The Vineyards
Finnigan Hill Vineyard – Chehalem Mountains AVA (50%)
Stoller Vineyards – Dundee Hills AVA (50%)

Tasting Notes
Nose: Bright notes of pear and lychee fruit
Mouth: Light and sleek, brimming with notes of citrus, stepping lightly through the polished finish.

Wine Spectator– 90 pts Light, taut and pointed, with generosity to the pear and spice flavors, finishing with a refreshing mineral tang. Drink now through 2020.
2014 Pinot blanc
Willamette Valley

Stats
alc. 13.5% by vol.
250 cases produced

Winemaking
Whole cluster maceration of 14–24 hours before gentle whole cluster pressing. Long cool ferment in neutral oak barrels sur lees, stirred until bottled.

The Vineyards
Stanton Vineyard - Willamette Valley
Yamhill Valley Vineyard - Willamette Valley

Tasting Notes
“Pretty peach and apricot notes greet, while zesty acidity provides a firm framework. Warm it up and honeysuckle notes round it out.” - Stewart
2015 Pinot gris
Willamette Valley

Stats
alc. 13.3% by vol.
450 cases produced

Winemaking
In order to gain an extra level of complexity, we completed 14-24 hours of whole cluster maceration on the skins prior to pressing. Barrel fermented in neutral oak and lees stirred, the wine went through partial ML, all which build up the silky mid palate texture and enhance the stone fruit and nutty flavors while allowing the varietal characteristics to shine.

The Vineyards
Holmes Gap Vineyard - Willamette Valley
Stanton Vineyard - Willamette Valley

Tasting Notes
“Ripe and polished, with rich flavors of melon and pear, and aromas full of peach and apricot. Good acidity and a creamy texture add up to a huge ‘delicious’ factor.” - Stewart
2016 Reflection Pinot noir rosé
Willamette Valley

Stats
alc. 13.5% by vol.
400 cases produced

Winemaking
In 2016, we pulled 10% of the free run juice from select
Pinot noir cold soaks, a process known as saignée.
The light pink juice from the saignée became our 2016
Pinot noir rosé.

Saignée rosé: Immediately after hand sorting the grapes
we pulled-bled-some free run Pinot noir juice from each
fermenter and racked it into neutral French oak barrels.
The Pinot noir juice, light in color from little skin contact,
fermented slowly in our cool cellar right up until bottling.

The Vineyards
Cherry Grove Vineyard – Willamette Valley
Finnigan Hill Vineyard – Chehalem Mountains
Hirschy Vineyard – Yamhill-Carlton
Shea Vineyard – Yamhill-Carlton

Tasting Notes
“Bright flavors of guava strawberries, cherries, and rose petals balanced on with a lively core of citrus
and pomegranate.” - Athena