

# BOEDECKER

## Cellars

PORTLAND • OREGON

## 2015 Stewart Pinot noir Willamette Valley

### The Tech

Harvest Dates: Sep 15th - Sep 23rd, 2015

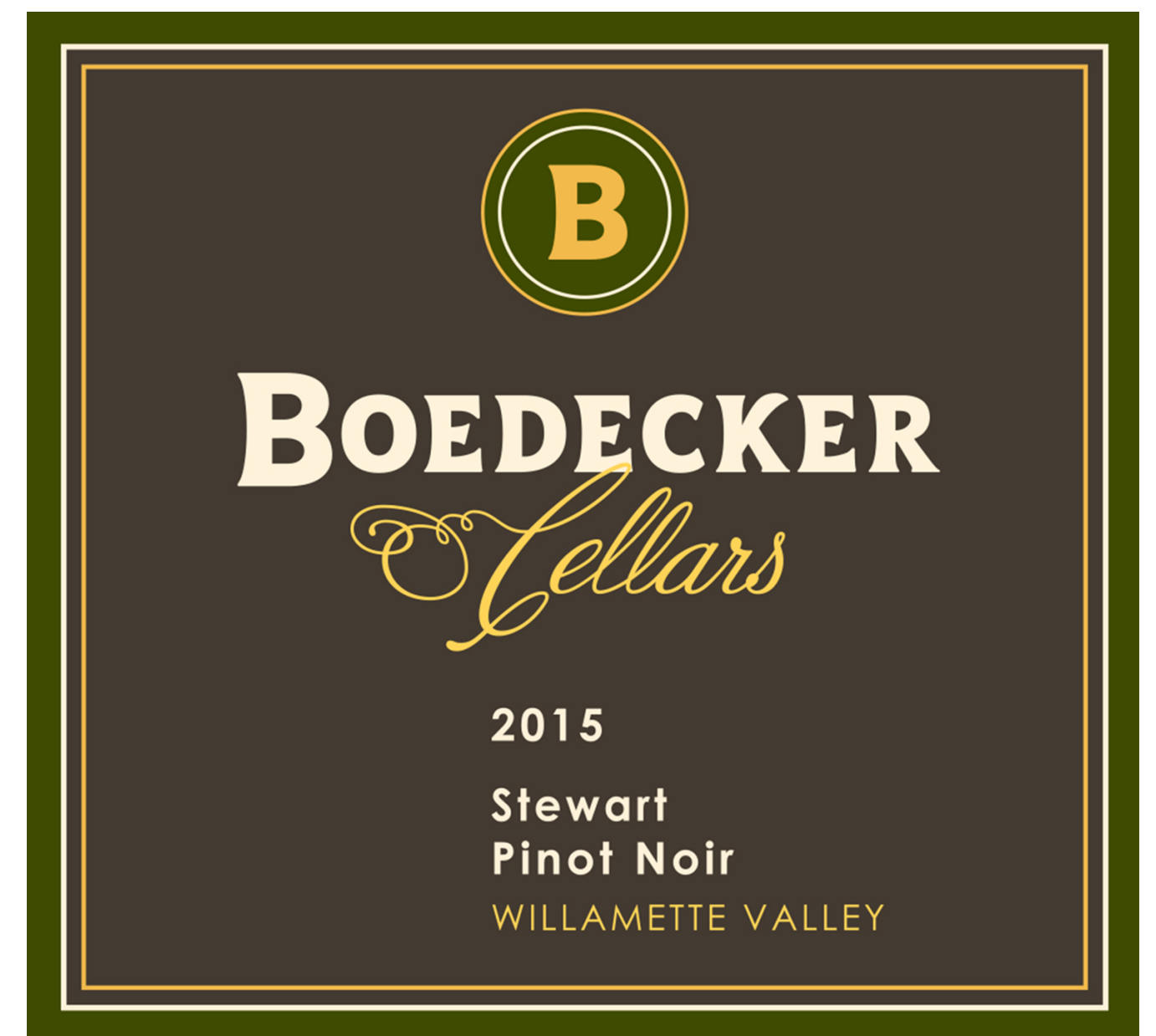
Bottled May 16th, 2017

Alc. 12.7% by vol.

Organically, sustainably farmed and crafted

Naturally crafted: no inoculations, additions, etc.

1000 cases produced



### The Process

Traditional, old world techniques combined with experience of the present day (i.e. twist off caps). Organically driven farming in the vineyards and natural, sustainable vinification practices in the cellar. Hand harvested grapes and attentive, hands on winemaking with native yeasts, spontaneous ferments, small fermenters and French oak barrels. Eighteen to twenty month elevage, nine to twelve months in bottle before release, to cellar for 20+ years.

**Technical:** Fermented in 1.5 ton open top fermenters, 30% whole cluster, 3 - 5 day cold soak, 5 - 7 day primary ferment, 1-2 day post-ferment. 19 month elevage: 10 months sur lies in ~25% new barrels, then 9 months in 100% neutral barrels.

### The Vineyards

**Cherry Grove Vineyard** – Willamette Valley. Northern border of YC AVA cut off, on ridgeline that runs east/west from the coast range. Marine sedimentary -YC AVA soils, 250 -300' south facing.

Planted 2000. LIVE certified. 46% of cuvée. Clones: 114, 777, Pommard, Wadenswil

**Shea Vineyard** – Yamhill - Carlton. marine sedimentary soils, Block 11, east/southeast south facing slope, Replanted 2007, 450'. USDA Conservation Security Program. 21% of cuvée. Clones: 115

**Hirschy Vineyard** – Yamhill - Carlton. marine sedimentary soils, various elevation and aspects, planted 2007, 300 - 400'. Sustainable farming practices. 11% of cuvée. Clones: 114

**Finnigan Hill Vineyard** – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines. LIVE certified. Clones: Pommard, Wadenswil

**Stoller Vineyard** – Dundee Hills, Volcanic soils, West Hill, 11 year old vines. LIVE certified Clone 115

### The Reviews

**James Suckling, 93 pt.** Impressively fragrant nose with red roses and wild herbs, as well as wild red berries. The palate has attractive energy and detail with sappy red fruit, delivered in mouthwatering style.

**Wine Spectator, 91 pt.** Expressive and sleekly built, with lively raspberry, orange zest and jasmine tea flavors that build richness and structure toward the finish.