

BOEDECKER

Cellars

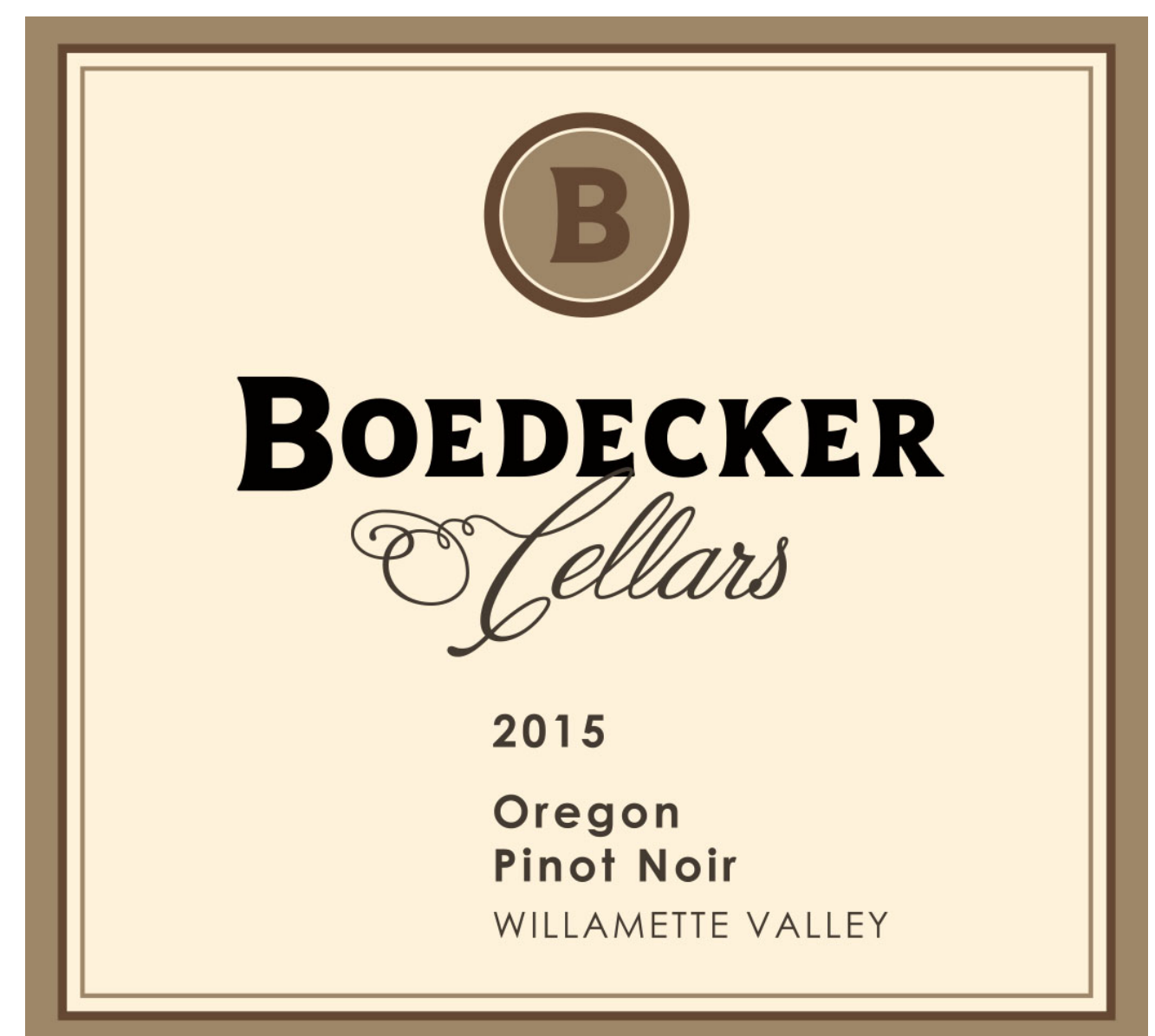
2015 Oregon Pinot noir Willamette Valley

Stats

Harvest Dates: Sep 9th - Oct 7th, 2015
Bottled July 2016
alc. 13.5% by vol.
4500 cases produced

Winemaking

Fermented in 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 mostly neutral oak barrels for 10 months.



The Vineyards

All vineyards are organically driven and farmed with sustainable practices.

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

Hirschy Vineyard – Yamhill-Carlton, bellpine, marine sedimentary soils, 8 year old vines.

Clones: 114, Pommard,

Roshni Vineyard – McMinnville, Volcanic soils, 12 year old vines.

Clones: 777, Pommard

Stoller Vineyard – Dundee Hills, Volcanic soils, 11 year old vines.

Clones: 115

Notes

The grapes in this cuvee come from our core vineyards, specific clonal mix vary year on year and are based on what the winemakers consider a true expression of the vintage. This is a young wine for Boedecker Cellars, vibrant, fresh and accessible.

