

BOEDECKER

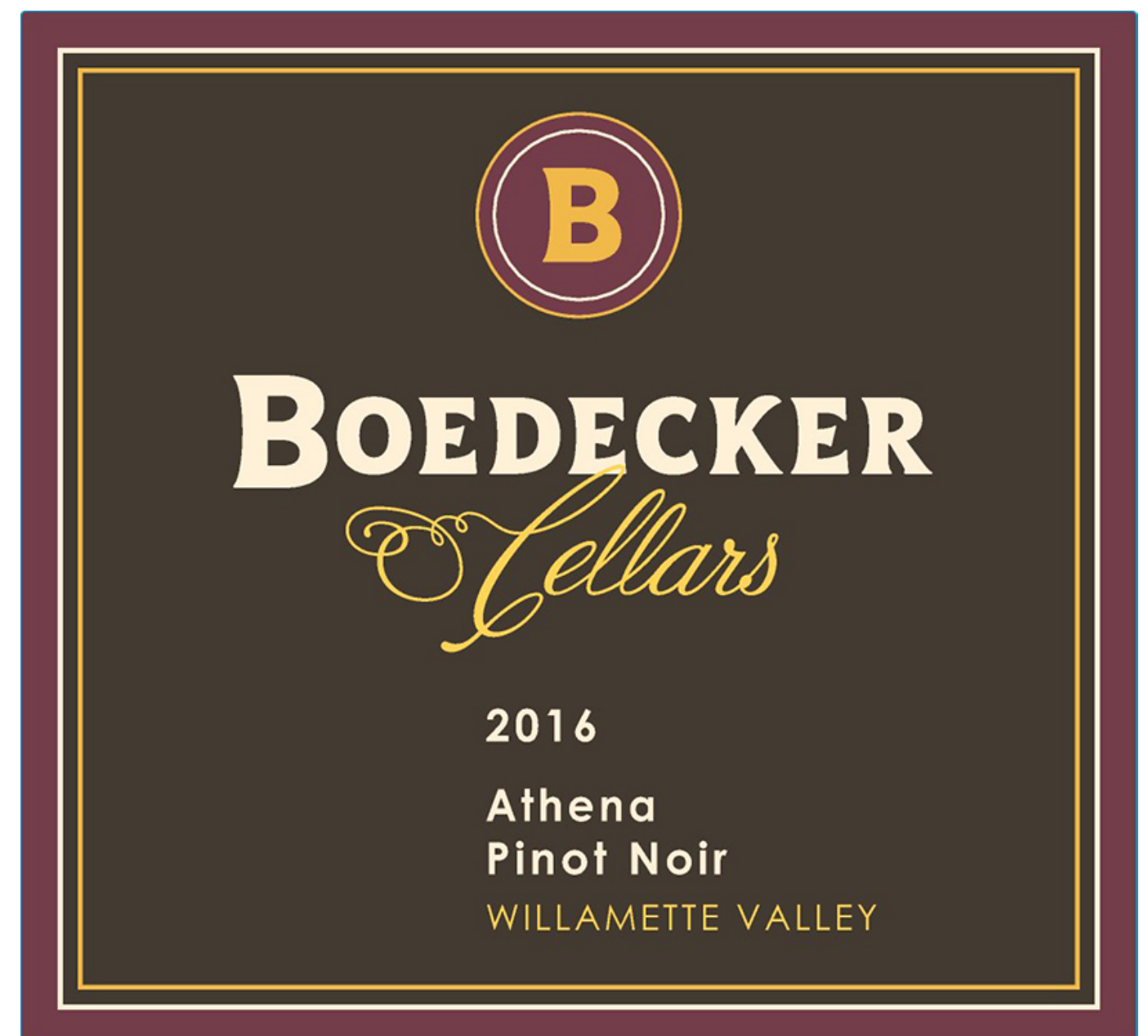
Cellars

PORTLAND • OREGON

2016 Athena Pinot noir Willamette Valley

The Tech

Harvest Dates: Sept. 8th - Sept. 23rd, 2016
Bottled June, 2018
Alc. 13.5% by vol.
1000 cases produced
Release date: December 2019



The Process

Sustainably farmed, naturally crafted. Hand harvested grapes and 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: 30% whole cluster, 3 - 5 day cold soak, 5 - 7 day primary ferment, 1-2 day post-ferment. 19 month elevage: 10 months sur lie in ~35% new French 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. Melbourne series soil: marine sedimentary over degraded sandstone. 250 -300' south facing. Planted 2000. LIVE certified. Clones: 115, 667.

Finnigan Hill Vineyard – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines. LIVE certified. Clones: 667, 115, Pommard.

Hirschy Vineyard – Yamhill - Carlton. marine sedimentary soils, various elevation and aspects, planted 2007, 300 - 400'. Sustainable farming practices. Clones: 667, 115.

Shea Vineyard – Yamhill - Carlton. marine sedimentary soils, Block 31, west hill, south/southeast slope, 450'. USDA Conservation Security Program. Clones: Wadenswil.

Winemakers/Contact

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