PATRICIA GREEN CELLARS

2023 Corrine Vineyard, Anklebreaker Block Pinot Noir

AVA: Chehalem Mountains

LOCATION: Lower part of Kings Grade Rd.

ELEVATION: 325'

SOIL TYPE: Willakenzie series

YEAR PLANTED: 2007

CLONAL MATERIAL: Pommard

VINEYARD SIZE: 25-acre vineyard; 2.34 acre block

PICKING DATE: September 18th

TONS/ACRE: 6.31 tons 2.70 tons/acre

OWNER: Cooper Mountain Winery

PRODUCTION: 297 cases bottled

ABV: 13.8%

2023 Vintage Story: ***2023 was my 30th vintage making wine in Oregon. I had always wondered what a vintage would be like if everything basically just went right. Well, that's the 2023 vintage. Superlative weather throughout the spring and summer leading into another earlier (by historical standards) harvest where the weather was excellently agreeable. This is both a bountiful and beautiful vintage. Across the board every vineyard performed to their highest level. Every bottling, and we did 34 bottlings of Pinot Noir, is at an apex. In short, at least in the here and now, I think this has a very good case for being considered the greatest vintage in Oregon's history. At the very least, this is the best Patricia Green Cellars of our 24 vintages.***

Site History: This vineyard was originally a portion of a larger vineyard known as Jacob-Hart Vineyard. This was owned and planted by Jan Jacobsen and Paul Hart, the founder and owners of Rex Hill Winery. In 1988 they began planting this vineyard off of Kings Grade Rd. After they sold Rex Hill in the early 2000s to A-to-Z Winery they still retained ownership of the vineyard. In the mid-2000s they began selling off the larger site as smaller, individual sections of vineyard. In 2007 John Olenik purchased the lower portion of the site. In 2009 I visited the vineyard with him in February while Patty was on a work trip. We were initially offered and took the 2.7-acre block of Wadensvil that is at the top portion of the site. I told John it looked okay and when Patty got back, I would talk it over with her and get back to him. Upon returning to the winery, I called her and said, "You are not going to believe the section of vineyard we just got offered!" John expanded the vineyard, nearly doubling the planted ground acreage. After the 2018 vintage, at the behest of his wife, he sold the vineyard to Cooper Mountain Winery.

Site Characteristics: Just outside of the Ribbon Ridge Appellation to the east is a contoured hillside that has a bit of a banana belt characteristic to it that separates and distinguishes it from most of the rest of the large Chehalem Mountain AVA. Olenik Vineyard sits nearly smack dab in the middle of this south facing hillside. The vineyard sits on the same type of thin marine soil as our Estate Vineyard. The west-facing and relatively exposed vineyard lies below Lia's Vineyard and near sites such as Adams and J. Christopher Estate. The vineyard cascades down the hillside but has undulating folds to it that creates contour and gives unique characteristics to small sections within the 25-acre site. The initial block we received fruit from was 100% Wadensvil clone planted in 1991. We also receive a block toward the bottom of the vineyard known to us as The Anklebreaker Block, which is a 2007 planting of Pommard in a uniquely rocky section of the vineyard. The entire vineyard is incredibly diverse in terms of aspect, elevation and soil type with the amount of ancient flood and landslide deposited rock. This vineyard while just outside of Ribbon Ridge to the east sits in a little bit of a banana-belt that gets decidedly warmer and more consistently still than our Estate site just a few miles to the west. This site has a stillness and quietness to it that are quite enjoyable and palpable and it seems to resonate in the wines as they tend toward full, solid, dense wines that are more thought provoking than provocative.

The Block: This block carries the most unique name we use on a bottle because it is a truly unique section of vineyard. At some point in the distant geological past the upper hillside on which this vineyard sites experienced a violent landslide, cascading untold tons of rocks down the slope. By whatever quirk of topography this particular

block was the end recipient of the largest portion of the basalt landslide. It is strewn, both on the surface and deep into the soil, with brick sized rocks. This makes for a particularly troublesome walk through the vines (hence the name)! However, the impacts are beyond sprained ankles, scuffed knees and wounded pride. The rocks create a difficult growing environment. In the 13 vintages we have had this section we have seen the vines deal with the hardscrabble in which they are planted. For four vintages (2013-2016) we did not bottle this wine due to the stress factor that was impacting the plants and the wine. A second aspect is that the rocks hold solar energy to a far greater degree than would bare dirt, grass or a cover crop. Therefore, this block has a higher ambient temperature than even blocks adjacent to it due to the rocks putting out rising heat during the night. This is a truly tricky and unique ground in which to grow Pinot Noir!

Farming Practices: Corrine Vineyard was purchased by Cooper Mountain Vineyard in 2019. They have aggressively moved from sustainable farming to biodynamic principles with a stop in between of normal organic level farming which is where we are at right now. All Patricia Green Cellars sites are dry farmed.

Picking Dates, Tonnages, Tons/Acre: September 18th; 6.31 tons (2.70 tons/acre).

Vinification: 60% whole cluster fermentation across four 1.75-ton fermenters.

Winemaking: Fermentations were managed exclusively by pigeages to ensure gentle handling, extraction and delicate tannin construction in a situation where tannin largesse is the norm. There were 5 fermenters in total. 3 of the fermenters were done with 50% whole clusters and 2 were entirely destemmed. Cold soaks were 4 days. Full fermentation from beginning to pressing was 19 days. 72-hour settling prior to being racked to barrel. All wines on full lees until assemblage for bottling. Bottled without fining or filtration.

Barrels: This 14-barrel bottling consists of 5 new barrels (37%) spread across the cooperages of Cadus, Chassin, Damy and Darjaud & Jaegle. Equal numbers of once-, twice- and three-times filled barrels (21%) round out the barrel program.

Notes: It is worth noting that this will be the last Patricia Green Cellars bottling from this vineyard. It is unfortunate but it is the way of the world and the industry. Not all great things go on forever. We have tried to be the home of historic and excellent Northern Willamette Valley vineyard sites and for years we have been able to keep all of that in place. While we sill retain some of the best blocks from the best vineyards in America we have had to end some important relationships nonetheless. It is an amazing vintage to end upon and for fans of any or all of these particular bottlings please take note and get in while the wines are still around.

In a cellar where "place" is paramount this bottling is perhaps the Pinot Noir the best shows the attributes of from where it lives. This is not an easy wine and it is very likely not a wine either for everybody or even a majority of people. This is a dark and savory Pinot Noir with the sort of tannin structure one would expect from vines growing in something akin to a quarry. That is, however, why it is glorious for those that want something tougher, wilder and completely different than the vast majority of Pinot Noirs made anywhere in the world.

This finished with a TA of 5.5, a pH of 3.59 and was bottled with under 30 ppm free SO_2 and less than 85 ppm total SO_2.

Tasting Notes: The 2023 Corrine Vineyard, Anklebreaker Block Pinot Noir is once again a unicorn in a lineup of 34 different Pinot Noirs. If there has been one wine in our lineup that has consistently been easy to describe as a "winery worker's wine,' it is this one. We leaned into everything that makes this wine stand out, knowing that this was going to be the last bottling. We used more new barrels than we ever have before on this (it could easily handle 100% new oak if we deemed that a good use of expensive resources) and we selected every barrel for the bottling (except one that went into the Notorious bottling) which also is not usually the norm. We definitely wanted to see the savory, the savage and the density that this wine calls home be shown off in a dramatic way. This is a dark, savory, stone-filled and structured wine with few equals in scope in all of Oregon. This is blackberry essence, dry extract, wet stone, cured meats and lavender rolled upon an impressive but still Pinot Noir oriented set of tannins. This is a powerful and towering example of how Pinot Noir can have mass and structure without rolling out of the bounds of what makes the variety what it is. The 2011 and especially 2012 vintages of this wine (the first two) are still impressively youthful. This wine should out-strip even the hardest core fan's desire to age it.