



2018 Volcanic Soil Pinot Noir

AVA: Dundee Hills

PRODUCTION: 489 cases bottled

SOIL TYPE: Jory

Site Characteristics: The Dundee Hills are located in a largely south-facing somewhat circular pattern about 40 miles from the Pacific Ocean. Protected from coastal winds and from weather coming out of the North, the Dundee Hills are surprisingly warm in relation to adjacent areas during the summer and early fall. These hills are result of the Pacific Rim's "Ring of Fire" and the soil is a lava based soil containing silt, loam and clay. The result is a dense, ultra-rich soil that with even minimal oversight supports healthy vegetative growth. In the hands of professional vineyard managers, the soil allows vineyards to flourish and the fruit to take on the richness the land has to offer.

As much as possible we here at Patricia Green Cellars view our wines not only individually, but within the context of the continuum in which they exist here at the winery. This wine is an important component as it defines the root example of our Dundee vineyards (Balcombe, Durant, Weber and, of course, our Mysterious Vineyard) planted in volcanic (Jory) soil. This bottling combines barrels from each of these sites to show how the soil in which our plants are grown impacts the way the plant grows and ripens fruit, and how that ripe fruit develops into the final product. From the Dundee Hills one should expect sweetness of fruit in the mid-palate combined with a variety of spices common to Pinot Noir. Perhaps most importantly, the wines from this region have a remarkable texture: silky with satin-y tannins that allow the fruit to linger. This bottling is a true representation of volcanic soils that demonstrates all of these elements in spades and is the baseline for all our Dundee Hill bottlings.

Winemaking and Notes: This bottling has evolved over time. While we have had basically the same Dundee Hills vineyard sources over the years (since 2010, at least, when we picked up Durant Vineyard) we have added blocks and certainly stressed the use of whole clusters in our fermentations more prominently since 2012. In 2005 when we began this soil series we were making 25 cases and were obviously limited in what we were choosing from to make this representative bottling. At nearly 500 cases of production this bottling now draws on ten separate lots spread across four different vineyards located in two distinct zones within the Dundee Hills. This is really and truly an incredible representation of the diversity the Dundee Hills has within its one soil arena. What has not changed is the use of older vine material which gives this wine the added benefit of mature vines producing fruit of incredible nuance and subtlety as well as the signature red fruit and texture.

15% of the wine comes from the 1973 planting at Durant Vineyard, 25% from the 1983 planting at Weber, 50% from Balcombe and Mysterious Vineyards both of which were planted in 1990 and just 10% from a 19 year old section of Dijon 115 at Durant Vineyard. In most cellars these barrels would be dedicated to a small, single vineyard bottling. Because of our relationship with these growers we have enough fruit to do both the single vineyard or single block bottling and show a wine that is blended to, yes, be delicious but also to both make a statement about what all our Dundee Hill wines have at their root and soul (and we produced six other Dundee Hills wines as well as two other wines in different AVAs likewise planted in Jory soil) and to contrast that experience against our Marine Sedimentary bottling which makes up the other part of our cellar. This wine is sourced from 20 barrels 18 of which were neutral so what comes forth is pure Dundee Hills goodness. Red fruits and spices combine on an incredible textural lattice making this wine incredibly easy to get your head and palate around. Come for the geology, stay for the incredible taste.

