

2016 Balcombe Vineyard Pinot Noir

AVA: Dundee Hills

LOCATION: Breyman Orchards Rd.

ELEVATION: 600-650'

SOIL TYPE: Jory

YEAR PLANTED: 1990

CLONAL MATERIAL: 100% Pommard

VINEYARD SIZE: 7.25-acre vineyard

VINIFICATION: 1.75-ton open-top fermenters done

with 20% whole cluster fermentations.

PICKING DATE: 9/20/16

TONS/ACRE: 1.7

OWNERS: Joyce Cooke

MANAGED/FARMED BY: Patricia Green Cellars

PRODUCTION: 393 cases bottled

Site Characteristics: Balcombe Vineyard is located toward the top of the Dundee Hills on Breyman Orchards Rd. at the southern end of the Dundee Hills. Adjacent vineyards include White Rose, Domaine Drouhin, Stonehenge (Eyrie) and some Domaine Serene sites. It was planted in 1990 to Pommard clone. In 1997, while at Torii Mor, we began farming this vineyard and getting all the fruit from the 7.25 acres. We have worked with the fruit every year since, so we've become pretty accustomed to how the grapes grow, ripen and ferment into wine. The vineyard sits at about 600-700' elevation on a relatively gently, mostly west-sloping hillside with lots of sun exposure. The vineyard is divided into five specific sections all of which are fermented separately (this becomes important later).

Winemaking and Notes: As much as we look to emphasize the wines from our Estate Vineyard, I am pretty sure 2016 will belong, in a special way, to the wines from Balcombe Vineyard. Shortly after the 2016 harvest, Mort Cooke passed away due to complications from cancer. He is survived by his wife Joyce. The 2016 Balcombe Vineyard bottling is, as always, a prototypical Dundee Hills Pinot Noir. Textured, silky, fruit-focused but austere enough to draw everything together. Please help us honor the memory of Mort and celebrate the wonderful wines that have come off of this vineyard over the years.

The fermentation contained around 20% whole cluster fruit, that went through a standard cold soak of about 5-6 days, fermented in 1.75-ton open-top fermenters and was pumped over 1x/day until fermentation began, then it was pigeaged 1x/day until dry. It was then pressed and allowed to settle for 3 days at which point the wine went to barrel. This wine saw no new barrels and of the 16 selected for this bottling only 2 were even once used barrels. As mentioned earlier, there are five sections of the Balcombe Vineyard. Four of the sections are used to create the Balcombe Vineyard bottling. The section called 1B is separated out into a different bottling. The Balcombe Vineyard bottling is certainly the quintessential Dundee Hills Pinot Noir. Ever since its first bottling in 2000 this wine has been about how the texture and the flavor co-mingle to deliver the experience. This wine is consistently floral on the nose with subtle elements of red-fruit and smoked meat. It has a sneaky ageability to it since it does have such an approachable-when-young nature to it, but recent tastes of the 2001 and 2002 show those wines cruising along beautifully. Drink it for its lovely, youthful nature or save it and it will be a delicious treat 10+ years into the future. Either way you cannot lose.