



## 2016 Durant Vineyard, Madrone Block Pinot Noir

**AVA:** Dundee Hills

**LOCATION:** Breyman Orchards Rd.

**ELEVATION:** 500'

**SOIL TYPE:** Jory

**YEAR PLANTED:** 2000

**CLONAL MATERIAL:** 100% Dijon 115

**VINEYARD SIZE:** 60-acre vineyard, 3.1-acre PGC block

**VINIFICATION:** Five 1.75-ton open-top fermenters. Three were 100% de-stemmed and two were done with 100% whole cluster fermentations.

**PICKING DATE:** 9/12/16

**TONS/ACRE:** 2.6

**OWNERS:** Dan and Helen Dusschee

**PRODUCTION:** 217 cases bottled

**Site Characteristics:** Durant Vineyard is, by any measure, one of the pioneer vineyards in Oregon. The site was established and first planted in 1973 by the same family that owns and farms it to this day. Set on Breyman Orchard Rd. at the southern end of the Dundee Hills the vineyard is about 60 acres in size with a wide range of elevation topping out at about 600 feet, and has several different plantings of Pinot Noir and other, lesser varieties. This is a mostly south-facing site that is adjacent to Domaine Drouhin, De Ponte and Sokol Blosser. To give some perspective on how fertile and life-sustaining the soil is in the Dundee Hills there is also a successful olive orchard planted on the property from which the Durants make some pretty damn good olive oil. We get two sections of the vineyard. The Bishop Block which was planted to Pommard in 1973 and the Madrone Block which is a 2000 planting of Dijon 115 clone.

**Winemaking and Notes:** The Madrone Block's Dijon 115 planting creates a much different Pinot Noir than the Pommard Clone from the Bishop Block, and it is special enough to be bottled on its own. There were five individual 1.75-ton open-top fermenters. Three were 100% de-stemmed while two were 100% whole cluster. A mixture of pumpovers and pigeage on the de-stemmed fruit was done while the whole cluster only saw a pigeage regimen. This spent about 10 months in a variety of barrels. The 100% whole cluster ferments were an experiment with this block to see if we could move somewhat from the intensely fruit driven aspects of Dijon 115 in the Dundee Hills to something a little savvier. However, in the end, after 10 months in barrel it was determined that only 1 barrel out of 9 would come from the whole cluster fermenters. So, this still brings in the velvety texture that Dundee Hills Pinot Noirs can have although the more rigid tannin from the one barrel can be felt in the back of the wine, if only for a fleeting moment. This is definitely deep in fruit and oozing with textural appeal. This borders right on sultry as all bottlings of this block have since we began producing it in 2012. Almost certainly, this is the single vineyard designate with the most upfront appeal to it. This will show sweet red fruits which are certainly a staple of the vintage with classic Dundee Hill sweet spices. Hard not to like.