



2016 Lia's Vineyard Pinot Noir

AVA: Chehalem Mountains

LOCATION: Kings Grade Rd.

SOIL TYPE: Marine Sedimentary & Volcanic

YEAR PLANTED: 1990s

CLONAL MATERIAL: Pommard, Dijon 115 & Mariafeld (Clone 23)

VINEYARD SIZE: 26-acre vineyard, ~4.4-acre PGC block

VINIFICATION: 2 open-top 1.5 ton fermenters done with 100% whole clusters and 3 fermenters done with 15% whole clusters

PICKING DATE: 9/16/16 & 9/20/16

TONS/ACRE: 1.5

OWNERS: Todd Hansen

PRODUCTION: 264 cases bottled

Site Characteristics: Lia's Vineyard is up the hill from the Olenik Vineyard in the Chehalem Mountains Appellation. In that part of the Chehalem Mountains vineyards lower on the hillside consist of marine sedimentary soils and vineyards higher on the hillside consist of volcanic soils. Lia's Vineyard straddles that transition with sections of the vineyard toward the bottom being in marine soil and sections toward the top being planted in volcanic soil. The vineyard largely faces west with portions of it rolling off to the south and southwest with the western face being highly exposed and the southern face having some tree cover. Just as in 2012 we received Pommard planted in 1993 and Dijon 115 planted in 1999, the former in volcanic soil, the latter in the marine. There is a small (less than half an acre) section in the middle of Lia's Vineyard planted to the Mariafeld Clone of Pinot Noir (also known as Clone 23). This is a very rare clone in Oregon and was something that we coveted from Day 1.

Winemaking and Notes: Lia's Vineyard, to us, is about the unusual (in Oregon) combination of soil types due to the change in elevation that the vineyard has over a relatively small amount of overall acreage. That is what makes this vineyard fascinating and, in our cellar, totally unique. The Pommard at higher elevation in volcanic soil produces intense, sultry and concentrated Pinot Noir and the Dijon 115 leans to a much more structured and savory style since it comes from the marine soil at the bottom of the vineyard (this is still in the middle of the overall hillside). The Mariafeld is at an even lower spot on the hill than the Dijon 115 and it adds its own little thing to the whole situation.

We chose a total of eleven barrels for the 2016 Lia's Vineyard bottling. Seven barrels of the Dijon 115, three of the Pommard and one of the Mariafeld to make a wine that combines the three elements of hillside verticality and clonal selection. Over the years we have been refining our approach to the Lia's Vineyard fruit and working to draw out the more subtle aspects we believe it has, in favor of the more overt, fruit forward nature it also has the ability to display. The 2016 is easily the best bottling from this site we have ever produced. There is an aromatic element to it that is far more floral than it has been in the past vintages and the wine is a bit more inviting. It's full of space for one to explore rather than being a wine that simply rushes at you with a full-throttled intensity. The Pommard gives the wine the element of sappiness that makes it incredibly appealing in its youth, the Dijon 115 stretches out that sweet fruit over a layer of dark fruit and some ripe tannins and the Mariafeld offers high acidity and high tannin, which binds everything together very nicely. If you have enjoyed it in the past for its lush, forward nature we don't think you will be disappointed at all. It still has beautiful fruit, loads of texture and very fine tannins. Now those elements are better assembled and this wine has the pedigree that this older vineyard and beautiful history suggest it should.