



2016 Marine Sedimentary Pinot Noir

AVA: Chehalem Mountains

PRODUCTION: 267 cases bottled

SOIL TYPE: Marine Sedimentary

Site Characteristics: While this wine falls outside of our normal winemaking pattern since it is from an assemblage of vineyards as opposed to one specific vineyard site, it still retains the idea of place as important in the overall context. The approach to bottling certainly began with the same philosophical principles we apply to our vineyard designated wines. Ribbon Ridge is a small hillside stretch winding up against a steep, narrow valley that essentially winds its way out to the Oregon Coast. This valley was created thousands of years ago when a huge flood rolled through leaving this area under water for a considerable period of time. The eastern side of the valley's hills generally face south and southwest at elevations of up to around 600 feet. With the Chehalem Mountains to our east, the Dundee Hills to the south and the Coast Range only a few miles to the west this is an isolated area where you can often times actually see the weather systems go around us in a variety of directions. This little area has its own microclimate. But what truly sets it apart is the soil. The years of being under water created a soil classification known as Marine Sedimentary of which there are several sub-classifications. This is a talc-y, dry soil set atop a sandstone sub-soil. Drainage is nearly instantaneous and special efforts have to be made to aerate, feed and nurture the soil so as to promote more moisture retention. Since we do not believe in irrigating our vineyards, we have needed to be very proactive in addressing the relationship between soil management and vine health that is an everyday part of farming in Ribbon Ridge.

Winemaking and Notes: The Marine Sedimentary bottling takes wine from selected blocks and barrels from multiple sites. Our entire Estate Vineyard, both the Pommard (Anklebreaker Block) and the Wadensvil Clone from the Olenik Vineyard, and Dijon 115 and Mariafeld Clone from Lia's Vineyard were blended to show how the silty marine soil both drives our plants lives and produces wines that are distinct on their own; such a huge contrast to the Dundee Hills wines that we produce and in particular the soil-based Volcanic bottling that we also make. The interaction of dark fruits, stony/earthy-driven characteristics from the Pommard, sweetness from the Dijon 115, and acid and tannin from the Mariafeld produce a wine that will appeal to those that want secondary characteristics, structure, cool minerality and restraint. This is the inherent nature of wines from vineyards planted in these soils. The basis and largest component of this bottling is the Anklebreaker Block at Olenik, which makes up nearly 55% of the overall blend. From there, equal amounts of the Lia Vineyard Mariafeld Clone and four separate sections of our Estate Vineyard fruit round out and give harmony to the wine. No new barrels were used so as to further show the explicit nature of this wine's literal roots.

