



2017 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: One 8-ton open-top fermenter done 100% destemmed and two 1.75 ton done with 100% whole cluster fermentations.

PICKING DATE: 10/02/17

TONS/ACRE: 3.44

OWNERS: The Durant Family

PRODUCTION: 170 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 Orchards 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 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 fruit from 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. In the 2017 we utilized an 8 ton open top fermenter for all of the de-stemmed fruit from this block. This requires an intense regiment of pumping over while punching down to ensure both gentle and effective reincorporation of solids with the juice. Four of the seven barrels were chosen from this lot. The remaining two fermenters were 100% whole cluster fermentations to provide a level of structure and savory aspects into the densely fruited large de-stemmed fermentation. The remaining three barrels of the bottling were selected from these ferments. 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.