



2017 Estate Vineyard Pinot Noir

AVA: Ribbon Ridge

LOCATION: North Valley Rd.

ELEVATION: 250-475'

SOIL TYPE: Wellsdale

CLONAL MATERIAL: 92% Pommard & 8% Wadensvil

VINEYARD SIZE: 30-acre vineyard

VINIFICATION: Pommard fermented in 1.75 open-top fermenters, 100% destemmed, Wadensvil also in 1.75 ton fermenters done 60% whole cluster.

PICKING DATE: 9/30, 10/02 and 10/04/17

TONS/ACRE: 3.25

OWNERS: Patricia Green Cellars

PRODUCTION: 615 cases bottled

Site Characteristics: The two sets of plantings (1990-1994 and 1997-2001) continue to show enormous distinctions between one another giving us these two unique bottlings. The Estate bottling consists of 11 separate sections of the vineyard that were planted in the 1997-2001 window. For this bottling we have many sections of the vineyard to choose from and clones ranging from Pommard, Wadensvil, Dijon 114 and Dijon 777. Over the years the base of this wine has been the Pommard and its powerful, rich and oftentimes gamey signature. However, the block with the most potential has always been the 1997 planting of Wadensvil. While it has taken fifteen years for that block to begin realizing its enormous potential, the first sign of it is in this bottling. Nearly 40% of the wine is from Wadensvil Clone while the rest is made up of nearly equal parts Pommard and Dijon 114. While this shift does not inexorably change the bottling, there is a bend toward some more red-toned fruit while this wine remains darker, earthier and more structured than most of our other wines.

Winemaking and Notes: This bottling has always been the powerful view of this vineyard site and we still have blocks in the vineyard in the 7-20-year-old range that have not made (will not make?) the change to the far more stylish and mineral-driven Estate Old Vine style. That is fine. Our Estate Vineyard is fairly large and incredibly diverse so having two wholly different wines coming off of it is hardly surprising or in any difficult to deal with. To us, this is the exciting part of Pinot Noir and vineyard management, and the marriage of the two in winemaking. The wine is dark in color, dense in earth-tinged dark fruits and relatively thick with tannins. However, as the vineyard has aged, fewer blocks are still producing this style of wine that seems to be indicative of the young vines. This comes from just three blocks: a 1998 southeast-facing planting of Pommard, a 2000 south-southeast facing planting of Pommard at lower elevation and a 1997 planting of Wadensvil that faces northeast and northwest. The wine is mostly Pommard with just a touch of the Wadensvil rounding it out. The composition of this wine changes regularly vintage to vintage. The Pommard was 100% de-stemmed, went through a standard cold soak of about 4-7 days depending on the block, fermented in 1.75-ton open-top fermenters and was pigeaged 1x/day before being pressed and allowed to settle for 3 days. The Wadensvil was done as 60% whole cluster and despite the difference in clone and whole cluster fermentations the fermenters and the handling of the fruit in fermenter were the same. This spent a little less than a year in barrel with 20% being new and the rest that were previously used between two and six times so there is minimal oak influence in this wine. These vines do not have the root depth of the significantly older sections of the vineyard and therefore do not necessarily feed upon and drink the same material. Since we dry farm these younger vines, even at 16-20 years of vine age they are still under a bit of duress. This leads to small, tight clusters and fairly thick skins. This gives the wine its trademark dark, almost purplish color and hefty, dense tannic structure. This is filled in quite easily by liqueur-like dark fruit. This can be a bit savage in nature when youthful but it comes around surprisingly fast and, of course, is good for years and years.