



2019 Marine Sedimentary Pinot Noir

AVA: Chehalem Mountains

PRODUCTION: 344 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 Estate Vineyard, two blocks, Wadensvil Clone and Coury Clone from the Corrine Vineyard (formerly Olenik Vineyard), Dijon 115 from Lia's Vineyard and Pommard from Wind Ridge Vineyard were blended to show how the silty marine soil both drives our plants lives and produces wines that are distinct on their own. This is 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 a little bit of *je ne sais quois* from the Coury Clone 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.

Over the years this wine has seen a distinct evolution. Part of it is the inclusion of a greater number of vineyards and blocks which, certainly at a very fundamental level, would obviously create a different nature for the finished wine. However, the real changes are far more important. We started making this wine in 2005 but it was only our 6th vintage farming a marine soil site and making wines from marine soils. Now, as this is being written in 2020, we receive fruit from four Ribbon Ridge AVA sites and four Chehalem Mountains sites that are just off the eastern edge of Ribbon Ridge. That's eight vineyards all within less than 4 miles of each other. Our understanding of the farming required to grow excellent fruit in these sites has increased dramatically over our 20 years here. Likewise, our ability to nudge the fruit toward its best wine self has seen a corresponding rise. Just because we likely source fruit from more sources in this very focused area does not make us THE expert on marine soil wines but it does make us uniquely qualified to produce a wine that shows off the excellence and potential of this small part of Yamhill County. The 2019 vintage's brightness and high-toned nature meshes nicely with this wine's inherent nature to be dark, sullen, minerally and structured. This will still provide the savory nature that fans of a certain style of Pinot Noir crave while perhaps providing a gateway to folks whose bent is still toward the volcanic soil wines.

