



2022 Chehalem Mountain Vineyard Pinot Noir

AVA: Chehalem Mountain

LOCATION: East side of Dopp Rd.

ELEVATION: 325'

SOIL TYPE: Willakenzie series

YEAR PLANTED: 1968 and forward

CLONAL MATERIAL: Multiple see below

VINEYARD SIZE: 55-acre vineyard

PICKING DATE: October. Variable-see below

TONS/ACRE: Variable-see below

OWNER: Cooper Mountain Winery

PRODUCTION: 1,039 cases bottled

Site History: This is the vineyard that Dick Erath planted when he originally began growing grapes and making wine in 1968. While the vast majority of the tiny industry at the time was located in the Dundee Hills, Dick saw the potential for grape growing in the marine soils, lower elevations, and slightly cooler temperatures out in what is now the Ribbon Ridge/Chehalem Mountain AVAs area. Dick was truly ahead of his time as the first vineyard planted in the Ribbon Ridge AVA (Chehalem Mountain Vineyard is on the east side of Dopp Rd., the west side of Dopp Rd. is in Ribbon Ridge while the east side is Chehalem Mountain) did not occur until a full fourteen years later!

Site Characteristics: Chehalem Mountain Vineyard is a lower lying hillside that juts up quickly from Dopp Rd. which traverses the small valley that divides the AVAs. The vineyard slopes mostly lightly from the Northeast corner down to the Southwest corner with undulations and with steeper and flatter parts running through it making it a diverse spot. The soil is of the Willakenzie series which is all marine sedimentary. The topsoil is dry and dusty with no rocks. The subsoil is a mixture of shale, sandstone, and clay with the former two found at the higher portions and the latter in the lower parts. The vineyard's defining characteristic likely comes from the large hill directly to the west dividing from the Ribbon Ridge AVA which makes it warmer than most vineyards in that AVA and less windy than many of the "inner" Chehalem Mountain AVA sites to its east.

PGC Blocks: This is the most diverse vineyard we purchase fruit from in terms of clonal makeup, which is a defining aspect of this bottling. Below are the sections that we receive:

- **Calera Clone:** .85 acres. 2010 planting. California heritage clone with an unusual growing pattern that best suits a four fruiting cane trellising system. Clusters are extremely small, and fruit is very intense.
- **Dijon 943:** 2.69 acres. While a Dijon clone, this is better known and far more widely planted in California than Oregon. Bountiful clone with small clusters and dynamic fruit profile.
- **Erath Clone:** 1.91 acres (less than half producing). 1978 planting. Interesting and unique clone set into a swale with cooling influences abounding. Extremely short plants and tiny clusters.
- **Massale Selection:** .2 acres. 2002 planting. A huge mix of at least seven and up to nine different clones. Selection unknown.
- **Pommard Clone:** 1.61 acres. 2001 planting. Tried and true clone. Lowest portion of the vineyard near Dopp Rd.
- **Wadnesvil Clone:** 2.01 acres. 2006 planting. Wheelhouse clone for the winery. The lower portion isolated from all the other blocks.

Farming Practices: Chehalem Mountain Vineyard was recently purchased by Cooper Mountain Winery. They are moving from sustainable farming to biodynamic principles with a stop in between of normal organic level farming which is where we are right now. Standard every other row tilling. Heavier cultivation in the short term to properly aerate chunky soil. All Patricia Green Cellars sites are dry farmed.

Picking Dates, Tonnages, Tons/Acre: October 1: Pommard 3.75 tons (2.33 tpa), October 4: Calera 2.39 tons (2.81 tpa), Dijon 943 6.81 tons (2.65 tons/acre) and Massale Selection .39 tons (2.00 tpa). September 8: Wadensvil 5.92 tons (2.95 tpa) and Erath Clone .42 tons (let's not talk about the pathetic tons/acre).

Vinification: Multiple different approaches:

- Destemmed: Dijon 943 (4 fermenters), Massale Block and Erath Clone (1 fermenter)
- 50% Whole Cluster: Pommard (1 fermenter)
- 60% Whole Cluster: Wadensvil (4 fermenters)
- 75% Whole Cluster: Pommard (1 fermenters)

Winemaking: Fermentations were managed by a combination of pumpovers early in the process and exclusively prior to fermentation beginning as well as pigeages to ensure gentle handling, extraction, and delicate tannin construction. Cold soaks were generally 3-4 days with the exception of the Wadensvil which was between 6-7 days. Full fermentation from beginning to pressing was 16-17 days except for Wadensvil which was 20-21 days. 48-72 hours settling prior to being racked to barrel. All wines on full lees until assemblage for bottling. Bottled with a light filtration for clarity purposes right before bottling.

Barrels: This 42-barrel bottling consists entirely of neutral barrels except for 4 new barrels (9%), 12 once-filled barrels (29%), with the rest (62%) being neutral barrels. The wine was in barrel until late June and bottled in late July. Bottling consists of:

- Calera Clone: 10 barrels
- Dijon 943 and Massale Selection: 17 barrels
- Pommard: 7 barrels
- Wadensvil: 8 barrels

Notes: This wine combines the fruit driven intensity of the two California clones that make up around 65% of its volume with the more densely structured and earthy nuanced clones that are common to Oregon. Combined with growing in marine soils and the isolated valley nature of this site it all adds up to a unique, dynamic, and intense without being too powerful sort of Pinot Noir. This is richly colored, highly aromatic and abounding with darker/bluer sort of fruit notes and finishing with an excellent structural composition that reins everything allowing for it to be balanced and delicious in the short term while giving appropriate framing for, most certainly, medium term aging and quite possibly rewarding aging well into a second decade in bottle. This finished with a TA of 5.4, a pH of 3.61 and was bottled with under 30 ppm free SO₂ and less than 85 ppm total SO₂.