



2013 Three Barrel Pinot Noir

Philosophy

The Three Barrel bottling is the result of an annual barrel selection process. The blend is comprised of our three most alluring and exotic barrels from the vintage. Every year we end up with a few barrels that express particular aroma and flavor characteristics that are beyond our comprehension. These barrels are in perfect harmony with their time and place resulting in something complete and truly compelling. The goal with Three Barrel is to maximize aromatic complexity and perfume. In 2013, a firm acid structure replaces tannic extract to preserve this wine for long-term aging.

Vintage Notes

We had an early bud-break and consistent warm temperatures throughout the summer of 2013. In late September, however, Mother Nature threw us a curveball in the form of a six-inch torrential downpour over four unforgettable days – commonly referred to in the Oregon wine industry as the great ‘monsoon’. Despite the challenge of this unseasonable weather event the fruit held up remarkably well. In hindsight, the monsoon also had its advantages because it represented a welcomed shift in weather patterns. The daytime temperatures dropped significantly after the rains, slowing down the ripening process. This was a much-needed change after having experienced a very warm summer with accelerated ripening. The cooling provided us with another three to four weeks of “hang-time” for our grapes, giving them time to develop more complex flavors.

Production Notes

This wine was made from blending the three most intriguing barrels of estate Pinot Noir we had in the cellar from the 2013 vintage. The grapes were fermented (both primary and malolactic) using exclusively native yeast, with 100% whole-cluster. The wine was aged for 11 months in French oak barrels; 33% were new.

Production: 73 cases

Retail Price: \$49

Alcohol: 12.1%