

# 2012 VIDON Pinot Noir Estate 3-Clones



## The Wine

This is the 10<sup>th</sup> vintage from this block. The season began slower than normal with minimal rain but bloom was good. Berry set was less than average resulting in small clusters and lower yields than the previous vintage. Late summer was warmer than normal and without rain leading to perfect ripeness and fruit-forward wines. Harvest was on October 2<sup>nd</sup> and bottling on September 9<sup>th</sup> after 10 ½ months in 30% new French oak barrels. A beautiful garnet color with bright fruit and a hint of oak. This **3-Clones** blend is our largest production but the individual clones are also bottled as **Brigita C 777**, **Mirabelle C 115** and **Hans C Pommard** after 18 months of barrel aging

Blend: 37% 777, 31% 115, 32% Pommard

Production: 530 cases

ALC: 15.0% pH: 3.6 TA: 5.7

SRP: \$40

## The Vineyard

Located in the Chehalem Mountains AVA between 300 and 500 feet of elevation, 3 miles north of the Dundee Hills. The site is southwest facing and very warm with deep volcanic Jory soil. The 3 blocks of Clones 777, 115 and Pommard were planted in 2000 and 2001 with a vine density of 1,555 per acre.

## The Winemaking

Minimal intervention is our winemaking philosophy. The processes are gentle and natural with gravity used whenever possible to avoid pumping - meaning a forklift is often required. The grapes are picked by hand and delivered in small bins to the winery on the vineyard. The fruit is generally very clean when it arrives but it is hand-sorted again before passing into the de-stemmer and 1 ½ ton fermentation tanks. After an initial "cold soak" (below 60 degrees) for 3 to 5 days to extract color and flavor from Pinot Noir's small, thin-skinned grapes, fermentation is allowed to occur spontaneously with indigenous yeasts. The cap is punched down by hand, usually twice each day in the beginning and as needed thereafter. After fermentation is complete (usually 7 to 10 days) the wine is allowed to settle for a few days before being moved into French oak barrels and then into the barrel room for aging and malolactic fermentation.



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