

2014 VIDON Vineyard 3-Clones Estate Pinot Noir



The Wine

This is the 12th vintage from this block. The season got off to an early start because of warmer than normal spring temperatures. There were 25 days where temperatures reached 90 degrees this summer and less than 2 inches of rain fell between June 21 and Sept. 22. Good berry set resulted in larger clusters than normal with higher yields than in 2013. Harvest was on September 13 - 16th and bottling on August 24th after 11 months in 30% new French oak. To be released in September, 2016. 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: 40% 777, 27% 115, 33% Pommard

Production: 710 cases

ALC: 14.5% pH: 3.67 TA: 5.5

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, 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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