

2014 VIDON Vineyard

Hans Clone Pommard 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 May 2nd, 2016 after 18 months in 35% new French oak. To be released in November, 2016.

100% Clone Pommard
Production: 148 cases
ALC: 14.3% pH: 3.67 TA: 5.5
SRP: \$50 Release: May 2017



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 occurs 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 settles for a few days before being moved into French oak barrels and the barrel room for aging and malolactic fermentation.



17425 NE Hillside Drive, Newberg, OR 97132
Winery (503)538-4092 www.vidonvineyard.com