



2018 Reserved Pinot Noir

50 Cases Produced

Vineyard Composition

50% Ribbon Ridge Vineyard, Ribbon Ridge AVA
777 clone

50% Vista Hills Vineyard, Dundee Hills
667 clone

Chemistry

14.2% Alcohol
5.7 g/L Titratable Acidity
3.61 pH

Production Notes

This wine is made out of my favorite barrels from the vintage. I love the blending process and liken it to preparing a perfectly balanced plate for dinner guests. The selection and blending process is quite rigorous because it's more fun that way. First I taste through all of the barrels in the cellar and take notes. It seems that there are always one or two barrels (out of 8-16) in each vineyard lot that have something special, more appealing, hard-to-put-my-finger-on-ness. I pull those samples aside and have Angie put numbers on them so I don't know what they are. Then I taste through those barrel samples and blend them blind. This takes my head and any politics out of the process and lets me focus on making the best possible wine I can.

This is a reserve wine, whatever that means, but the style is not typical—bolder, more oak—as we may be accustomed to. These are barrels that show great promise when young, but are like a rider on the horizon and we may have to wait a while before the true shape of the wine comes into focus. I hold the wine back from release until I feel it is starting to open, but I am sure we could all wait longer to drink it.

Vineyard Notes

The vineyard sources for this wine vary by soil, altitude, location and age. Ribbon Ridge Vineyard is nestled in a bowl halfway up the slopes of Ribbon Ridge AVA. It was planted in 2001 entirely to Pinot noir and is farmed organically by Dewey Kelly. This 2018 vintage was the swan song for Vista Hills Vineyard (planted in 1997) as it was purchased by The Godfather and swallowed up by the storytelling factory. I have worked with this block of Pinot 667 since 2013. It always displays the pure fresh cherry notes that we expect from the Dundee Hills AVA. I will miss it.

Vintage Notes

Both sites were picked at the very beginning of October. The grapes were carefully sorted, 100% destemmed and cold soaked for a couple of days. The small-lot fermentations were un-inoculated and punched gently by hand. Once dry, the must was pressed and sent to barrel after a short settling period. The wine was aged in primarily neutral (old) French cooperage and racked before (a much delayed by COVID) bottling on August 13th, 2021.