



TASTING NOTES from THE WINDERLEA TEAM

Round and supple with bright and juicy red cherry, red raspberry and cranberry. Hints of pomegranate and a pleasant sour cherry are mouthwatering on the palate and lead to a long and persistent finish.

VINEYARD

Winderlea Vineyard is in the heart of the Dundee Hills on Worden Hill Road. This vineyard has been farmed Biodynamic® since 2009 and earned Demeter Biodynamic® Certification in 2015. Winderlea chooses to dry farm and this site is a “no till” vineyard to promote soil health and biodiversity. This 20 acre, South facing slope spans an elevation from 320’ to 580’ and consists of volcanic Jory soil. 16.4 acres are planted to 8 different Pinot noir clones in 13 blocks. The oldest plantings are from 1974.

2017 HARVEST

At first, 2017 looked like an extreme opposite to 2016, with very late budbreak and bloom following a wet rainy season. However, abnormally warm and dry months then took over, and the heat gave full ripeness to the fruit despite a large crop load. September’s 2.06 inches of rain had only a refreshing impact, and the rain coincided with cooling weather, which means acid brightness was well retained. Normal harvest timing and excellent picking weather yielded complexity along with the riper favors. -www.willamettevalleywines.com | Oregon Pinot Camp



VINEYARD: Winderlea Vineyard **AVA:** Dundee Hills

SELECTIONS: Dijon 677, Dijon 114, Dijon 777, Pommard, Dijon 115

HARVEST DATES: 9/15/17, 9/23/17 & 9/27/17

AGING: 13 months neutral French oak, 15% new

ALCOHOL | pH | TA: 13.2% | 3.39 | 6.1

BOTTLE DATE: 12/13/18

CASES PRODUCED: 477