



### TASTING NOTES from THE WINDERLEA TEAM

Refined and rich, this wine opens with chocolate covered cherries, toffee, desert sage, and a hint of black cherry and currant. Coriander and cardamom add depth to the firm tannins and polished finish.

### VINEYARD

Considered to be a “Grand Cru” vineyard of Oregon. Shea Vineyard sits at 400-600 feet in elevation in the Yamhill-Carlton AVA. The soils are marine sedimentary over fractured sandstone. Shea is 290 acres, 140 planted to Pinot noir, 15 to Chardonnay. Less than 24 winemakers from Oregon, Washington and California make a Shea wine each year. The characteristics of wines from the Shea Vineyard are primarily blue and black fruit driven and lush in style with refined tannins. Winderlea’s block is Block 21 on the west side planted to Pommard and Wadenswil. From the east side we received some Dijon 777.

### 2018 HARVEST

We cruised into the 2018 harvest after an early budbreak and bloom, a comfortably warm spring, and those precious, cool summer evenings that make our eyes light up. The stellar prospect of the vintage was heightened by a “cool” final ripening compared to most of the previous five, and zero disease pressure, thanks to coastal and ridge-top breezes and the absence of rain. Rich favors with an edge of restraint, combined with the lift of gentle acidity, made 2018 textbook perfect from our vantage and worthy of all the hype.

- [www.willamettevalleywines.com](http://www.willamettevalleywines.com) | Oregon Pinot Camp

**VINEYARD:** Shea                      **AVA:** Yamhill-Carlton

**SELECTIONS:** Pommard, Wadenswil, Dijon 777

**HARVEST DATES:** 9/10/18 - 9/20/18, 10/2/18

**AGING:** 10 months neutral French oak

**ALCOHOL | pH | TA:** 13.3% | 3.57 | 5.6

**BOTTLE DATE:** 8/27/19

**CASES PRODUCED:** 522