

**TASTING NOTES** from THE WINDERLEA TEAM

Rose petals, candy cap mushrooms, cherry liqueur, and wild strawberries linger on the nose and follow through to the palate along with forest floor, freshly foraged chanterelles, and dried pine needles. Poignant acidity and finely-grained tannins carry these enticing flavors along a finish that drifts with length.



**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.

**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.

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

**SELECTIONS:** Pommard, Coury, Dijon 115

**HARVEST DATES:** 9/24/2018

**AGING:** 10 months neutral French oak

**ALCOHOL | pH | TA:** 13.4% | 3.31 | 6.5

**BOTTLE DATE:** 12/9/2019

**CASES PRODUCED:** 243