

# Rocky Point Cellars

WILLAMETTE VALLEY

2013

## PINOT NOIR

*La Colina Vineyard*

### VINEYARD DETAILS

La Colina Vineyard – Dundee Hills AVA, Willamette Valley Oregon

Both LIVE IOBC and SALMON SAFE Certified, the vineyard is perched on the southwestern tip of the Dundee Hills between 450' - 550' and was planted over three years from 1999 to 2001. Soil sampling has determined that there is over 6' of the infamous Jory soils throughout the vineyard, with sections of the hillside covered in Gelderman and Witzel. The property is planted exclusively to Pinot Noir – the Rocky Point Cellars block is 100% 777 - a one acre parcel carved out of the south westernmost section of the vineyard.

### TASTING NOTES

*Deep purple-garnet in color. Ripe plum, plush blueberry, and soft vanillin aromas set the stage for flavors of black cherry, cranberry, and clove on the palate. 18 months of extended aging in 100% new French oak lends beautiful structure and length to the finish. Polished and balanced. An excellent example of Oregon's gorgeous cool climate Pinot Noir.*

### THE VINTAGE

2013 was a challenging vintage to be sure for the Willamette Valley with a deluge of rain that occurred just prior to harvest. This is a vintage that forced every winemaker in the valley to bring their A game to the table as we saw issues with rot, EA, VA, low sugar levels, you name it. The book of Job cellars all across our valley. So! We babied this wine. We did as up our hands when the wine spontaneously kicked off primary Winemaking" is what the hip kids call it. We racked the juice into barrels – lightly toasted, steam bent, large format 265L cigars. After 18 months of gentle aging (with some very apprehensive tastings along the way), the wine developed beautifully. Admittedly – a surprise. The wine has elegance, structure and weight, dark rich fruit - nuance. The wine has balance - what we hope to get from our wine in an ideal year and feel blessed to have it in a more challenging vintage. I truly believe that the recipe for the 2013 vintage was time, more time, new oak, more time, and lots of time in bottle. That extra aging to help the wine integrate and settle has really worked.



### VINTAGE DETAILS

**Harvest Date:** October 6th, 2013

**Yield:** 1.6 Tons per Acre

**Brix:** 21.4

**pH:** 3.77

**Alcohol:** 13.8%

100% Whole Berry

**Barrel Aging:** 100% new ERMITAGE French oak barrels - one standard 228L 36 Month Seasoned, Light toast, Allier, and one 265L, 36 Month Seasoned, Light Toast, Bertranges/Troncais Cigar barrel.

**Clone(s):** 100% 777

**Vine Age:** 13 Y.O.

**AVA:** Dundee Hills, Willamette Valley Oregon

**Cases Produced:** 100

**Released:** Not Yet Released. Future Sales Only

**Retail Price:** \$65

*opened up - first in the vineyards, then in long a cold soak as we could and then threw fermentation. Go native or bust! "Natural ridiculously pretty, new ERMITAGE French oak*