

Rocky Point Cellars

WILLAMETTE VALLEY

2013

PINOT NOIR

Le Cadeau Vineyard Lot 50

VINEYARD DETAILS

Le Cadeau Vineyard, Parrett Mountain, Chehalem Mountain AVA, Willamette Valley Oregon

Le Cadeau Vineyard sits on the rocky Southern tip of the Chehalem Mountain AVA on Parrett Mountain near Newberg in the well renowned Willamette Valley. The Lot 50 block sits on the rockiest hillside of the western end of the vineyard atop Widzel Soil (broken basalt rock with minimal topsoil) – aspect south with southwest roll; elevation 675’.

THE WINE

The 2013 Rocky Point Le Cadeau Lot 50 Pinot Noir is 80% Pommard, 20% 667 & 777 clones. This clonal blend tends towards the darker end of the fruit spectrum – evoking flavors of brambled black mountain fruits balanced with hints of toasted hazelnut and gingerbread spices, and molasses that come through with aging in new French oak.

TASTING NOTES

Delicate aromas of rose petal, sandalwood, and dried strawberries lead to a palate of plush black raspberry and toasted hazelnuts. 18 months of aging in 100% new French oak lends beautiful structure and great length to the finish.

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, book of Job opened up - first in the vineyards, then in cellars all We did as long a cold soak as we could and then threw up our hands fermentation. Go native or bust! “Natural Winemaking” is what the hip kids call it. We racked the juice into ridiculously pretty, new ERMITAGE French oak 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 7th, 2013

Yield: 2.1 Tons per Acre

Brix: 20.8

pH: 3.6

Alcohol: 13.5%

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): 80% Pommard; 10% 667; 10% 777

Vine Age: 7 Y.O.

AVA: Chehalem Mountain AVA, Willamette Valley Oregon

Cases Produced: 80

Released: Not Yet Released. Future Sales Only

Retail Price: \$65

EA, VA, low sugar levels, you name it. The across our valley. So! We babied this wine. when the wine spontaneously kicked off primary