

Yamhill-Carlton Incline

— 2015

PINOT NOIR



Winemaking

11 months in 15% new barrels on lees. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 8% whole cluster fermentation. Sourced from Terry Family, Lazy River, and Merriman.

Notes

This wine represents our barrel selection of the "crème de la crème" of the 2015 vintage. Aromatically, this wine shows intense iris, lavender, and rose. The palate has excellent tension with a medium body and great length. This wine will age nicely for 8 to 10 years.

Specs

ALC: 14.5% 954 cases