

# Yamhill-Carlton Incline

— 2017

PINOT NOIR



## Winemaking

Aged on the lees for 11 months in 10% new French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The average fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 15% whole cluster fermentation.

## Notes

Aromatically this wine shows notes of blueberry brioche, marionberry, candied iris, dandelion, crushed granite, and finishes with a distinct salinity. On the palate, it follows suit with loads of blue fruit extract coupled with a fresh spine of a mineral saline character. The tannins are formidable and raw which draws parallel to the comparatively feral profile of this terroir. The prime-drinking window for this wine should be 2021 through 2028.

Specs

ALC: 13.4%

211 cases