

Yamhill-Carlton Incline

— 2018

PINOT NOIR



Winemaking

Aged on lees 11 months in 10% new barrels and 90% neutral barrel. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary and secondary fermentations, embracing the micro-biome present in our vineyard sites. Fermentation lasted 22 days and we incorporated 15% whole cluster.

Notes

Aromatically this wine has a floral focus, with peony and red rose, paired with briary black fruit. On the palate it is medium plus bodied, with darker fruit flavors of blackberry and plum. The tannins are polished and the acidity is bright and balanced, which should allow this to age gracefully for 10 plus years.

Specs

ALC: 13.6% 380 cases