



MONTINORE ESTATE

2013

GRAHAM'S BLOCK 7

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
29 YEARS

VARIETY
**100% PINOT NOIR
WÄDENSWIL
POMMARD**

HARVEST DATE
OCTOBER 11

COOPERAGE
**100% FRENCH
27% NEW**

FERMENTATION
**NATIVE YEAST
STAINLESS**

pH
3.68

TA
5.9

ALCOHOL
13.2%

RELEASE DATE
STEPHEN WEBBER

RELEASE DATE
MARCH 2017

THE VINTAGE

The 2013 vintage was an interesting one. The growing season began nicely, with a steady, hot summer. Things were looking great until late September when an unseasonal storm hit the area, lasting four days. Growers were faced with two options: sacrifice development of the fruit by picking early or wait until after the rains and hope for minimal damage. We felt we couldn't pick fruit that wasn't ready and kept our fingers crossed. The gamble paid off. While some areas of the Willamette Valley received up to 8 inches of rain during that storm, we received less than 3 due to the rainshadow effect of the nearby coastal range. Most of the rain was absorbed in the dry soil and prevented swollen, diluted or cracked grapes. We were able to harvest very nice fruit picked at the right time, which led to pretty wines with strong varietal character.

THE WINEMAKING

With 29-year old, self-rooted vines, the trellising for the Pinot Noir in the Graham's Block, or Block 7, on the estate vineyard produces clusters with small berries, allowing for more concentrated flavors with deeper red fruit notes. The 2013 vintage was picked after holding out for an unusually late September storm and was harvested on October 11 at 23.1 Brix. It was fermented with ambient yeasts for 14 days on skin at a peak temperature of 85° in stainless, using pulse air as the primary cap management regimen, in addition to a few pumpovers. It was then aged on French oak, 27% new.

THE WINE

Burgundian-style trellising in this block produces lovely clusters of small berries with finely concentrated flavors. This wine begins with aromas of chocolate raspberry, anise and dried basil that lead to a savory, herbal palate of preserved cherries, green peppercorn and pie spice. Lithe tannins add structure and a mild smokiness offers a memorable finish.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by Stellar Certification



vinous

"Sweet and fleshy for the vintage, offering juicy dark berry and cherry flavors and a suggestion of spicecake." -Josh Reynolds