

BOEDECKER

Cellars

2013 Stewart Pinot noir Willamette Valley

Stats

alc. 13.2% by vol.
1,000 cases produced
Bottled April 30, 2015
Harvest Dates: Sep 26 - Oct 11



Winemaking

Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 5-7 day cold soak, 10-15 day primary ferment, 2-5 day post-ferment maceration. Aged on the lees in 48% new French oak barrels for the first 9 months, then racked into seasoned barrels remainder of elevage.

The Vineyards

Cherry Grove Vineyard – Willamette Valley, marine sedimentary soils, 15 year old vines

Clones: 777, Pommard, Wadenswil

Carlton Hill Vineyard – Yamhill-Carlton, marine sedimentary soils, 15 year old vines

Clones: 777, 115, Wadenswil

Hirschy Vineyard – Yamhill-Carlton, marine sedimentary soils, 9 year old vines

Clones: 114, 667

Stoller Vineyard – Dundee Hills, Volcanic soils, 11 year old vines

Clones: 115, 777

Tasting Notes

James Suckling – 93 pts *A gorgeous, vivid nose reminiscent of purple flowers, dark cherries and stones with hints of cedar. This has lush, juicy fruits and a beautiful line of acidity that goes on and on to a lovely, layered, flavorful finish.*

Pinot File – 93 pts *Light cherry red color in the glass. Inviting aromas of cherry, rose petal and woodland lead to a mid weight styled wine with impressive mid palate presence and finish. The core of cherry and ripe strawberry fruit flavors is accented with notes of interesting spices including cinnamon. The tannins are suave, the acidity is bright, and the overall impression is one of complete harmony. A masterful cuvée.*

