



2016 CROFT VINEYARD PINOT NOIR

Farmed by Lee & Chancy Croft, this certified organic vineyard was planted with Pommard & Wadenswil clones in 1985 and sits at 380 feet elevation on southeast facing slopes. Bellpine soils (the only in our program) characterize the site with silty clay loam and uplifted seabed over sandstone parent material. That marine-influenced soil paired with a microclimate that is metered and less windy than most other spots in the Willamette Valley gives the wines from this site a particular intensity and power without being overtly tannic or overripe.



VINEYARD

VITICULTURAL AREA

Willamette Valley (future home of Mt. Pisgah-Mistletoe AVA)

GROWER/OWNER

Lee and Chancy Croft with consulting viticulturist Ray Nuclio

SOIL TYPE

Bellpine (silty clay loam, uplifted seabed) over sandstone parent material

CLONE SELECTION

Wadenswil & Pommard

VINE AGE

Planted in 1985

VINEYARD SIZE

Total of sixty-seven acres, Averæn contracts one acre of each clone

ASPECT/ELEVATION

Southeast facing at 380' elevation

WINEMAKING

WINEMAKER

Adam Smith

VARIETIES

100% Pinot Noir

HARVEST

September 9th

FERMENTATION

Native yeast fermentation in temperature controlled stainless steel with 50% stem inclusion

AGING

12 months in French oak - 50% new, 25% second use, 25% neutral

BARRELS

François Frères, Rousseau & Remond barrels (228L)

ALC 14.1% pH 3.67

TA 6.6

PRODUCTION 6 barrels

UPC 853868006482

PRESS

93 POINTS - VINOUS

“Powerful smoke- and spice-accented red berry liqueur, mocha and floral pastille scents show excellent clarity and pick up notes of licorice and cola with air. Sweet and expansive on the palate, offering juicy black raspberry, cherry cola, lavender and spicecake flavors that become livelier on the back half. This weighty yet lithe Pinot finishes smooth and very long, featuring slow-building tannins and resonating florality.”

— Josh Reynolds

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