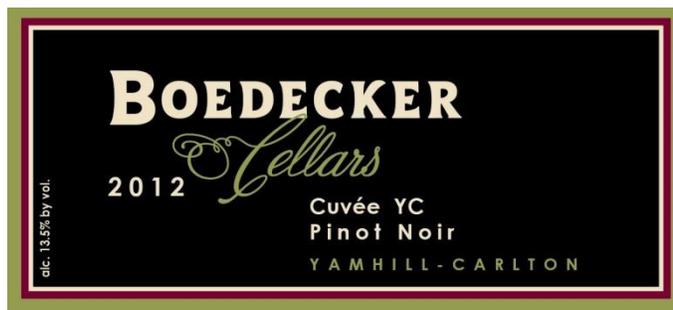




PORTLAND • OREGON

Cuvée YC, 2012 YAMHILL CARLTON



VINEYARDS

We created the 2012 Cuvée YC from our top three vineyards in the Yamhill-Carlton AVA, all on marine sediment soil, all delivering a core of juicy, dark, and structured wine. Shea Vineyards is a 200 acre vineyard, renowned for some of the highest quality Pinot Noir in the Willamette Valley. Carlton Hill Vineyard was planted in 1999 on an East-facing slope at the foot of the Coast Range. Hirschy Vineyard was planted in 2007 just up the hill from the town of Yamhill. The quality of farming, soil and location all three sites contribute to outstanding flavors and concentration.

WINEMAKING

Each vineyard, block, and clone was fermented separately in small 1.5 ton open top fermenters. We embrace spontaneous ferments, utilizing the unique yeasts from each vineyard's own indigenous population to enhance the diversity in each site's terroir. Secondary malolactic fermentation is also spontaneous, and élevage is sur lie, with lees stirring every 3 weeks. Carlton Hill clone 777 and Shea clone 115 were fermented with 35% whole cluster, adding complex notes of olive wood and spice to deep intense berry flavors of the wine. Hirschy Vineyard grapes fermented whole berry without stems, producing a pure, fruit-driven profile.

THE BLEND

35% Shea Vineyard, Dijon Clone 115
15% Carlton Hill Vineyard, Dijon Clone 777
50% Hirschy Vineyard, Dijon Clone 114 & Pommard

TASTING NOTES

Young and vibrant, with black currants, blackberries and a hint of musky earth on the nose, the wine explodes into a juicy midpalate that is equal parts red/black fruit and sweet black tea. The spicy notes from the partial whole cluster component interlace with the bright fruit notes typical of these vineyards. The long finish of dark, sweet fruit and brambles lingers long on the palate.

Alcohol: 13.5%, Ph: 3.56, TA: 5.4
Bottled August 2013
392 cases produced

WINEMAKERS

Stewart Boedecker & Athena Pappas



BOEDECKER CELLARS

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