



Handcrafted – Organically Farmed – Artisanal Wines

OREGON PINOT NOIR

WILLAMETTE VALLEY, MCMINNVILLE AVA

Brix at Harvest: 22.5 (Average of all blocks)

Finished TA: 6.1 g/L

Finished PH: 3.67

AVA: Willamette Valley/McMinnville

Vineyard/ Blocks: Coeur de Terre Oregon Pinot Noir 60% comprised of fruit from our own Estate Vineyard, using a selection from Renelle's Block, Sarah Jane's Block, Abby's Block, and Tallulah's Run. The remaining fruit comes from the McMinnville AVA.

The Oregon Pinot Noir bottling makes use of vibrant fruit from younger vines combine with more mature fruit from Renelle's Block for structure and balance. Fruit includes Pommard, Wadensville, 113,114,155,667,777 and Coury clones of Pinot Noir. The soil origins range from Sedimentary, Metamorphic and Volcanic origins. All CdT Vineyard blocks are farmed organically.

Winemaking: Cold soak for 3 days at 50°F, fermented to a maximum temperature of 89°F over 7 days, and then free run and press directly to barrel (combination of indigenous and commercial yeasts). All barrels were left on lees preferentially and only raked if necessary. We used commercial ML culture and prefer slow ML ferments in cool cellar. Final barrel selection was transferred to tank for blending, allowing to marry and settle for clarification before bottling.

Aging: 11 months in Barrel, New Oak 20%, Once Fills 40%, Twice Fills 30%, Neutral 10%.

Alcohol: 13.3

Aprox. cases Produced: 1580

Tasting Notes: The McMinnville AVA is known for its intense Pinot Noirs and earthy overtones, and this wine lives up to these expectations while embracing the more nuanced textures of the 2011 vintage. A bright red color lures you in with signature Coeur de Terre earthy aromatics with dried herb followed by notes of plum, cherry, blueberry, and cranberry. The palette embraces one with bright fruits and layers of pie spice, tart cranberry, licorice and shitake mushroom. The wine shows nice structure with finely grained tannins and round mouth feel.

