

# BOEDECKER

## Cellars

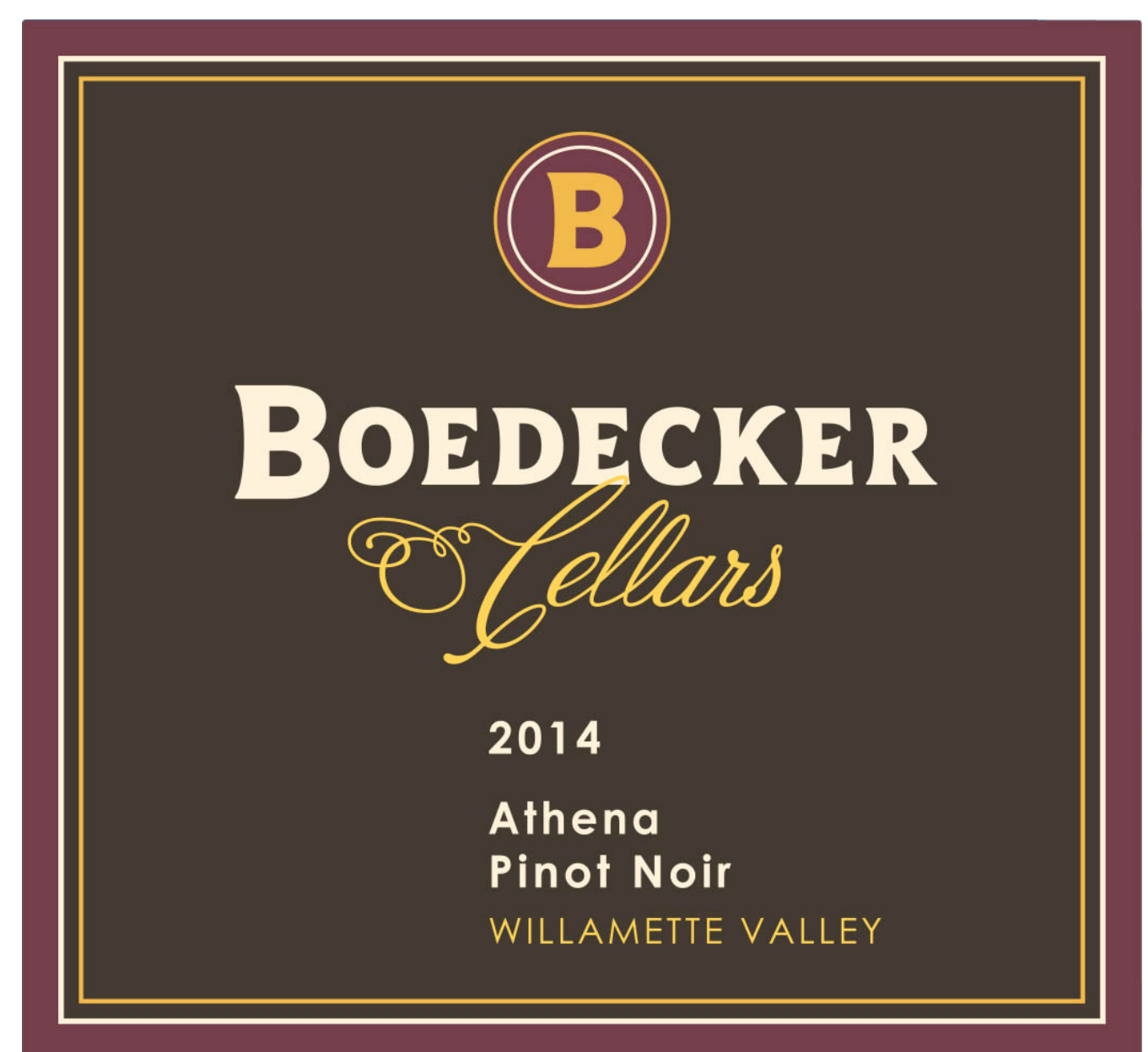
### 2014 Athena Pinot noir Willamette Valley

#### Stats

alc. 13.7% by vol.  
1,100 cases produced  
Bottled May 6, 2016  
Harvest Dates: Sep 18 - Oct 4

#### 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, 2-10 day post-ferment maceration. Aged on the lees in 38% new French oak barrels for the first 10 months, then racked into seasoned barrels remainder of elevage.



#### The Vineyards

**Carlton Hill Vineyard** – Yamhill-Carlton, marine sedimentary soils,  
Clones: Wadenswil, Pommard

**Cherry Grove Vineyard** – Willamette Valley, marine sedimentary soils, 15 year old vines.  
Clones: 667, 114, Pommard

**Finnigan Hill Vineyard** – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines.  
Clones: 667, Pommard

**Hirschy Vineyard** – Yamhill-Carlton, marine sedimentary soils, 9 year old vines.  
Clones: 667, Pommard

**Stoller Vineyard** – Dundee Hills, Volcanic soils, 11 year old vines.  
Clones: 115, 667, 777

#### Tasting Notes

**Nose:** Cherry, plum, and loganberries

**Mouth:** Opulent and rich on the palate, with flavors of berry, spice and black cherry and a long toasty finish.

