

BOEDECKER

Cellars

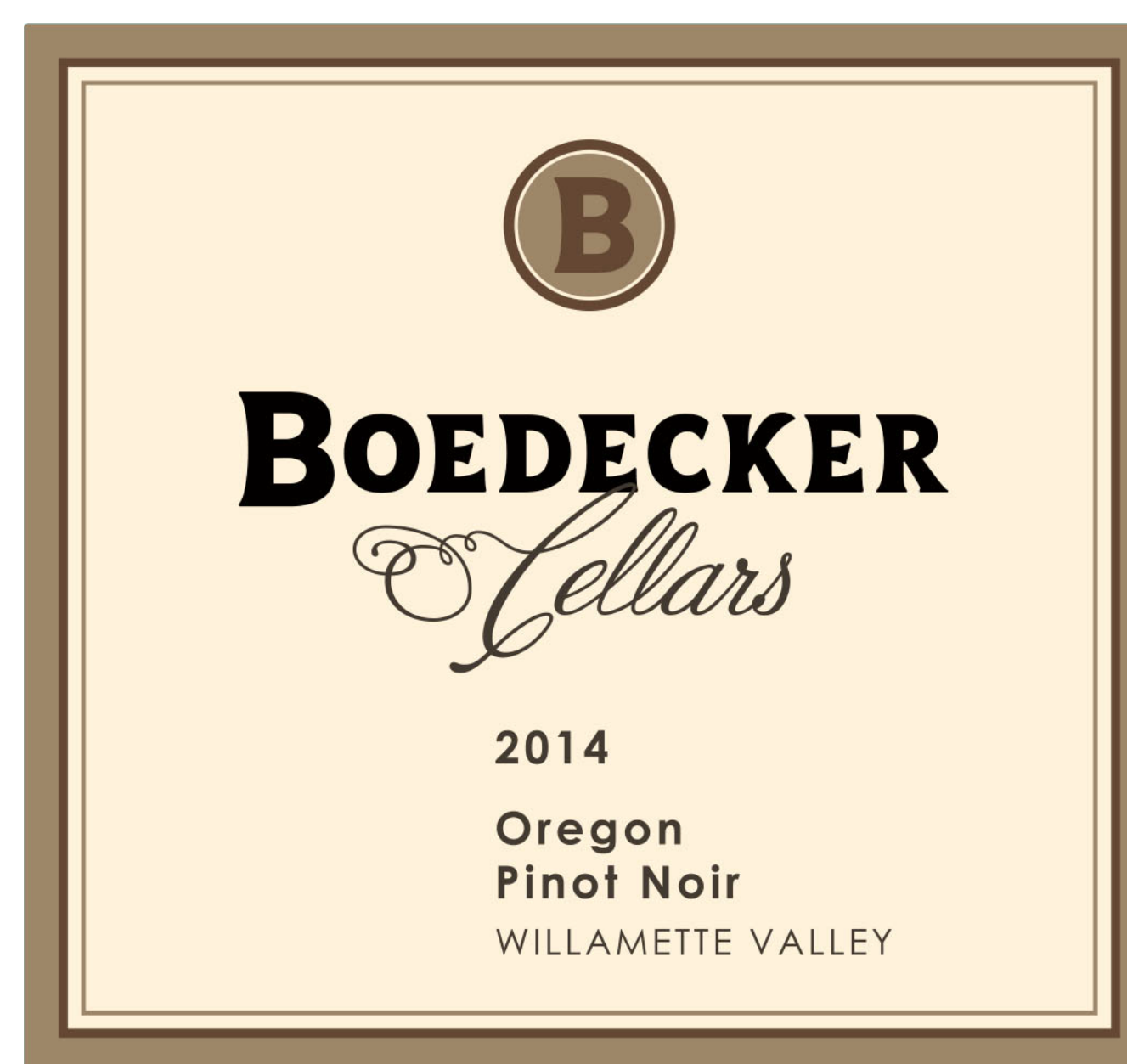
2014 Oregon Pinot noir Willamette Valley

Stats

alc. 13.5% by vol.
3,000 cases produced
Bottled August 2015
Harvest Dates: Sep 18 - 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. Aged on the lees in seasoned French oak barrels for 10 months.



The Vineyards

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

Clones: 114, Wadenswil

Finnigan Hill Vineyard – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines.

Clones: Pommard, Wadenswil

Holmes Gap Vineyard – Willamette Valley, marine sedimentary soils, 9 year old vines.

Clones: Pommard

Roshni Vineyard – McMinnville, Volcanic soils, 12 year old vines.

Clones: 777, Pommard

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

Clones: 115

Walnut Hill – Eola-Amity Hills, volcanic soils, 9 year old vines.

Clones: 113, 114, 115

Tasting Notes

Nose: Cherries and raspberries

Mouth: Silky entry of bright red cherries, elegant and delightful, with a complex finish

Rusty Gaffney, Pinot File – 90 pts – “...like crashing through a raspberry hedge without the prickly bits”

Harvey Steinman, Wine Spectator – 91 pts - “Firm and focused, this is deftly balanced, letting plum, blueberry and hibiscus flavors push through the layer of fine tannins that veils the finish. Lingers pleasantly. Drink now through 2022.”

