

BOEDECKER

Cellars

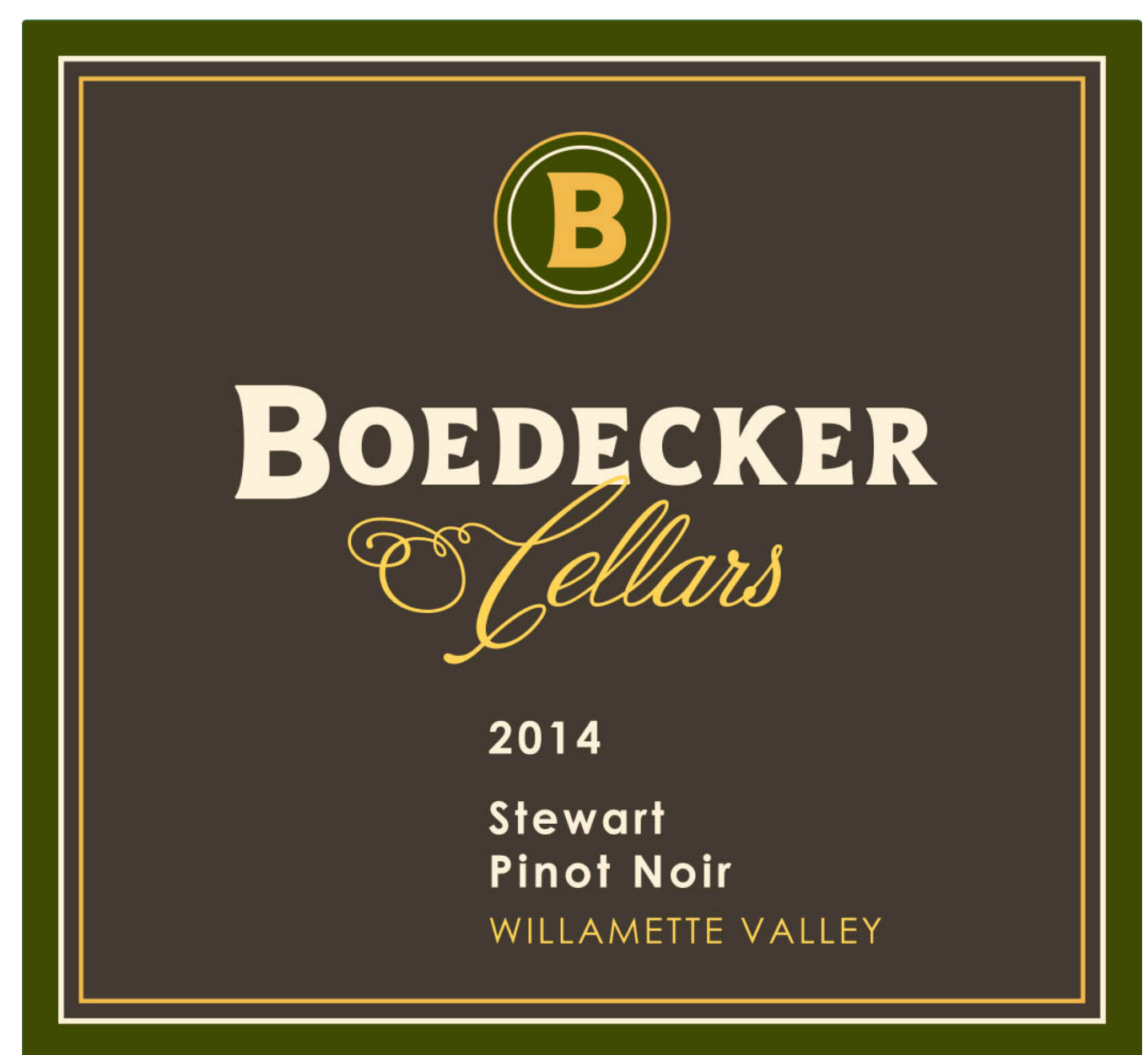
2014 Stewart Pinot noir Willamette Valley

Stats

alc. 13.6% by vol.
1,100 cases produced
Bottled June 29, 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

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

Clones: 777, Pommard

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

Clones: 777, Pommard

Hirschy Vineyard – Yamhill-Carlton, marine sedimentary soils, 9 year old vines

Clones: 114, Pommard

Shea Vineyard – Yamhill-Carlton, marine sedimentary soils, 8 year old vines

Clones: 115

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

Clones: 667, 777

Tasting Notes

Nose: Cherry, huckleberry, & raspberries

Mouth: Silky entry of bright red cherries, elegant and delightful, with a complex finish that balances between sweet fruit and forest floor notes.

