



2013 Evesham Wood Pinot Noir Mahonia Vineyard

The Vintage: 2013 was a warm growing season until things changed dramatically in early September, bringing a significant decrease in temperature.

Tasting Notes: Ripe, red cherry, savory cherry, subtle earthy mushroom, spicy, firm texture and always a finish of great length.

Vineyards: A 12-acre plot located in south Salem at an elevation of 450 feet, Jory and Nekia soils predominate.

AVA: Willamette Valley AVA

Farming: One of the earliest practitioners of sustainable farming in the Willamette Valley, Mahonia Vineyard believes that what is good for the earth is also good for great wine. Since its inception, the vineyard has been farmed using sustainable methods to control weeds and pests. The vineyard is trellised using a cordon training system that allows for optimum production and fruit quality. Vineyard is proactively thinned to balance yields with crop levels in the 2.0–2.5 tons per acre range.

Certification: LIVE-certified, Salmon Safe, Carbon Neutral Challenge (CRC)

Harvest dates: September 27, 2013

Winemaking: Hand-harvested, hand-sorted, 100% de-stemmed, about 25% whole berry, three to five day cold soak, inoculated with our proprietary yeast, fermented in 1.25 ton open-top fermenters, pumped-over twice daily for the first three days then punched down twice daily, pressed after 18 to 21 days on skins, settled overnight, racked to barrel.

Production: 144 cases

Winemaker: Erin Nuccio

Barrel Aging: 18 months

Bottling date: May 2015