



2013 Yamhill-Carlton Pinot Noir

Yamhill-Carlton,
Willamette Valley AVA

Production:	175 cases
Alcohol:	13.3% ABV
Total Acidity:	6.3 g/L
pH:	3.63

This wine is made from Dijon 114 clone sourced from John and Linda Hirschy who farm pinot noir just south of the town of Carlton in Oregon's Yamhill County, heart of the Willamette Valley. Harvest occurred October 2.

The vintage started out warm and dry, but then along came cooler weather and September rains. Waiting until warm dry weather returned in October brought out the best fruit.

The color is a lovely translucent garnet red. The aromas have high toned fruit notes of blueberries, pomegranate, and cherry kirsch, with a background of pie spice and sandalwood. The flavors focus on the blue fruit notes with a pronounced tart red raspberry component. The mouthfeel is quite voluptuous and accentuated by some nice tangy acids, keeping this wine very lively, with a medium finish. Maybe because right now I am wearing a T from the 2010 IPNC whose theme was lamb with pinot, that's all I can think about with this wine and its acidity.

We especially enjoy butterflied legs of lamb on the grill, marinated in olive oil, garlic, rosemary and black pepper, finished medium rare. Drinking very well now and with this acidity and pH structured to age for several years.



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We are committed to sustainable farming and winemaking.
Our Ferris Wheel Estate Vineyard is Salmon Safe and LIVE certified

