

## 2014 Bradley Vineyard Pinot Noir

Elkton AVA

## 90 points Wine Enthusiast

Production: 224 cases
Alcohol: 14.3% ABV
Total Acidity: 6.8 g/L
pH: 3.72

Since moving to Elkton in 2002, to grow and make cool climate wines, the Bradley Vineyard has been an important grape source. The vineyard planted in 1983 by John and Bonnie Bradley is on a west facing bench one mile east of Elkton. The vine cuttings were obtained from Ken Thomason, the pioneer of modern viticulture for Elkton, who identified our perfect climate for pinot noir and cool climate whites and began planting his vineyard in 1972. The Bradley soils are ancient alluvial siltstone and sandstone laid down by the Umpqua River. For the second year in a row, 2014 topped 2013 as the warmest year on record for Oregon.

The color, a bright transparent garnet, belies the complexity of this wine when you raise your glass to smell. This wadensvil clone of pinot noir has aromas highlighted by a warm savoriness of ripe blackberries and cherries, with some vanilla, toast and baking spices from our French oak aging. The flavors continue with the ripe fruit impressions adding some currant and tart red raspberry. The mouth feel is full and the underlying tannins contribute to a pleasingly long finish, rounded out with a hit complimentary acidity.

The fruit, acid and tannin structure of the wine cries out for summer BBQ's and when the sun starts to set sooner, savory stews and herb roasted fowl.



345 1st Street Elkton, OR 97436 541.584.2870



