



92 Pts. Polished and refined in structure and vivid in flavor, bursting with blackberry, cherry, licorice and floral character that wells up and doesn't quit as the finish lingers, showing harmony and velvety tannins. Drink now through 2022. *Harvey Steiman* **Wine Spectator**

91 Pts. *Josh Reynolds*, **Stephen Tanzer's International Wine Cellar**

Patton Valley Vineyard began as the pipedream of two college friends, Dave Chen and Monte Pitt, in the 1980s. They parted ways to separate coasts after graduation, but the lure of the Willamette Valley brought them back together in the early 90s when they began searching for the perfect place to put down roots for our vineyard. They ultimately settled on an abandoned, 72-acre plum and cherry orchard outside of Gaston, Oregon, overlooking the fertile Patton Valley. While neither of them had any winery experience, their ethos of sustainability and love for the land have been the driving forces and inspiration for every decision since planting began in 1997. LIVE certified, Oregon Certified Sustainable, and Salmon Safe, our belief is that if terrior is a "sense of place" then our efforts and adoration are expressed in every glass.

Leading our efforts to produce unique and authentic wines is our Winemaker and Vineyard Manager, Derek Einberger, who joined us in the summer of 2010. With a degree in sculpture, a handful of years brewing beer around Portland, as well as harvest and cellar work in Italy, California, and Oregon, Derek's eclectic and unfettered approach has cultivated a portfolio of wines that are at once playful and elegant. His style of production, from root to fruit to glass, mirrors that of the overarching ethic of Patton Valley: a light, but deliberate hand. Becoming a co-owner in 2013, Derek's devotion to caretaking the estate emphasizes that hard work makes everything taste better.

The Estate is our flagship wine, meant to always be the most comprehensive expression of our vineyard site. The **2012 Patton Valley Estate Pinot Noir** comes from a vintage that will likely be considered one of the best in Willamette Valley history. The spring of 2012 started out cool, slowing the growth rate of the vines and reducing fruit set, resulting in fewer grapes per cluster. An uncharacteristically dry growing season and terrific summer helped pave the way for clusters brimming with perfectly ripe fruit, corseted by a bright acidity that balances out these fantastically complex wines.

850 cases produced

VINEYARDS
100% Patton Valley Vineyard
LIVE Certified Sustainable

CLONES
Dijon 114, 115, 667, 777
Pommard
Wädenswill

pH
3.68

HARVEST DATES
10.6 – 10.18, 2012

ALCOHOL
14%

ELEVAGE
Aged for 11 months in
29% new French Oak Barrels

PRODUCTION
Hand-Picked
100% Native Yeast Ferment
Basket Pressed
Unfined & Unfiltered

**Patton Valley is a LIVE
Certified Sustainable Winery.**

