



VINEYARD

100% Patton Valley Estate Vineyard, Gaston, OR

pH  
3.54

HARVEST DATES  
9.26 - 10.4

ALCOHOL  
12.5%

ELEVAGE  
50% New French oak  
11 months in barrel

PRODUCTION  
Hand-picked,  
native yeast, unfinned,  
unfiltered



PATTON VALLEY is a LIVE certified sustainable winery

The Patton Valley Vineyard is a unique and delightful slice of grape growing heaven. Plopped on top of a little outcropping in the foothills of the Coast Range at an elevation of 300-500ft, we have all aspects, a single soil type called Laurelwood, ample sun and cool breezes. Basically, paradise.

We farm this site organically, and under the LIVE guidelines, to allow the fruit produced here to thrive without having to choke on chemicals. It is a hands-on approach to farming that keeps us very busy amongst the vines.

In the winery, by contrast, we are hands-off, fermenting under native yeasts, and bottling without filtering or fining. This approach gives our site, our fruit, and our resultant wines the loudest voice in room, rather than process.

Taken as a whole, the Estate produces wines that are elegant, balanced, nuanced and, at times, mind-bogglingly complex.

The 10 Acre, our oldest block, sloping east, is comprised of Dijon Clones 115, 667, 777, and Pommard. Getting its full sun in the cool mornings, the 10 Acre is always a wine of delicacy and finesse.

Nicely integrated wild cherry, graphite pencil, English tea, cigar box, and sarsaparilla, this wine is refined and subtle, with surprising broad shoulders. Beautiful and quietly powerful, this wine could be around for as long as 12 years if you can last that long.

200 Cases Produced