



VINEYARD

100% Patton Valley Estate Vineyard, Gaston, OR

pH 3.52	HARVEST DATES 9.26 - 10.6	ALCOHOL 12.6%
ELEVAGE 60% 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 West Block slopes south and southwesterly steeply, and gets a hefty dose of afternoon sun and heat. Planted to Dijon Clones 114, 115, 667, and the Wädenswil, the fruit is our most structured and powerful.

The wine has grilled watermelon, preserved lemon, worn leather, Bing cherry and sweet spice layered with vanilla. Easy to approach and rewarding immediately, this is an earnest, fine wine that will soften gracefully for those willing to tuck this away somewhere safe for 7-10 years.

200 Cases Produced