



VINEYARDS
 Patton Valley Vineyard
 Stermer Vineyard
 Mora Brothers Vineyard
 Van Duzer Vineyard

CLONES
 Dijon 113, 114, 115, 667,
 777
 Pommard, Wädenswill

pH
 3.50

HARVEST DATES
 10-16 - 10-22

ALCOHOL
 13.0%

ELEVAGE
 Aged for 9 months in
 12% new French Oak Barrels
 88% neutral French Oak

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

Patton Valley is a LIVE
 Certified Sustainable Winery.



At Patton Valley, we have an affinity for wines that express a sense of place. While our focus has always been on the production of estate-grown wines, we believe there is also value in showcasing the larger picture of the Willamette Valley. This four-vineyard blend has all the hallmarks of our typical production — small lot fermentation, wild yeast, basket pressed fruit, barrel aged, unfined and unfiltered,— presented in the broader context of this remarkable winegrowing region. With half of the fruit coming from our estate, we see this bottling as the perfect interplay of the micro and macro ecosystems that help sustain us.

The Patton Valley Estate Vineyard has been a LIVE certified, sustainable vineyard since 2007, with the winery following suit in 2009. In addition to our low input and low impact farming practices, we believe that every component of our production should support our land ethic. Accordingly, we carefully select our packaging to avoid unnecessary ecological costs: our glass is sourced from Northwest producers (rather than the more common international purveyors), our bottle closures have been 100% screwcap since 2007, and for this wine — the largest bottling in our portfolio — we use recycled cardstock for the labels.

Tastes like:

- Plum, blood orange, boysenberry compote, lavender, strawberry, almond, smoke.

A deceiving, dark, and dangerous nose belies bright fruit, chippy acidity, and nervy tannin on the palate. Medium bodied and inviting, this is a Pinot noir for every occasion. Ready now, but will continue to develop for several years.