



VINEYARD

100% Patton Valley Estate Vineyard, Gaston, OR

pH	HARVEST DATES	ALCOHOL
3.62	9.7 - 9.16	13.0%

Dijon Clones 113, 114, 115, 667, 777, Pommard & Wädenswil

ÉLEVAGE	PRODUCTION
20% New French oak 11 months in barrel	Hand-picked, native yeast, unfinned, unfiltered



Perched on top of a hill in the Northwest corner of the Willamette Valley at an elevation of 300-500 feet, Patton Valley Vineyard is a place of fantastic beauty. We have ample sun, cool breezes, and 360 degree aspects to the sun with a single soil type called Laurelwood. Pretty awesome, actually.

We farm our site organically under LIVE guidelines allowing the ecosystem to thrive. This type of farming takes a lot of work, but the buzzing bees and blooming flora are daily reminders of our successes. It is a hands-on approach that keeps us very busy but our vines and land very happy.

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

Patton Valley Vineyard became a B Corporation in June of 2017, firmly aligning our business as a force for good, to compliment our sustainable production ethos.

2016 was a warm and steady year, with even and predictable ripening. The growing season started early without any hiccoughs and skipped along to the finish line like a champ. The third of three warm and easy vintages in a row, expect balanced wines with finesse at a young age. A small amount of the wine was allowed to ferment whole cluster to balance the wine with a degree of wildness and structure.

Bright and lively on the nose, the wine has a driving, broad, and pleasant structure with red fruit for days such as Rainier cherry, strawberry, and goji berry. Spice and tannin are understated but present throughout, and the wine has a dynamic, lush, and inviting mouth feel.

1500 Cases Produced