



2011 Patton Valley Vineyard West Block Pinot Noir Willamette Valley AVA

Harvest Date:
Oct. 27 - Nov. 2, 2011

Elevage:
11 months in
38% new French oak
barrels.

Clones:
Wädenswil, Dijon
Clones 114, 115, 667

Alcohol:
13%

pH: TA:
3.68 5.3

Bottled unfinned and
unfiltered.

298 cases produced

Grapes sourced
exclusively from our
Certified Sustainable
estate vineyard.

Patton Valley Vineyard
is dedicated to the
preservation of our
finite resources, and
employs sustainable
practices in both the
vineyard and the
winery. As a result,
we have earned
Salmon Safe and
LIVE certifications.
We are proud to bear
the Oregon Certified
Sustainable logo.



The Vintage

A cold, lingering, winter gave a late start to the 2011 growing season, and left us praying for a low fruit-set and a warm summer. Mother-nature had other ideas. Fruit-set was virtually perfect with nearly every berry in the young clusters maturing, yielding much heavier cluster weights than normal. With rigorous and frequent green thinning, we brought our crop-loads to under half of what they were early in the season, pushing ripeness in this mild and cool growing season. In October, growers were blessed with a sunny, dry Indian summer, giving us longer hang-time, and a beautiful picking window. The last bit of fruit was picked on November 2nd, making 2011 the latest harvest in Patton Valley history.

The Wine

Out of the gate the 2011 Patton Valley West Block Pinot Noir shows impressive bright aromatics of cherry, and sandalwood, earth and smoked bacon. Flavors of boysenberry and tart strawberry grace the palate, followed by hints of black tea and lemon zest. The finish is lengthened by wonderful acidity and soft, but firm tannins. This Southwestern site again shows its ability to produce wines that are a contradiction: soft, sweet aromatics balanced by a firm, structured core. Drink now or cellar for 5-10 years.