

2015 Willamette Valley Pinot Noir



Varietal: 100% Pinot Noir
(Pommard & 115 Clones)
AVA: Willamette Valley
Alcohol: 13.5%
pH: 3.7
TA: 6.3
Cooperage: 12 months
French oak
Production: 200 cases
Price: \$28

Our 2015 Willamette Valley Pinot is once again entirely from Mistletoe Vineyard outside of Dallas, Oregon.

Being fans of minimal intervention, we hand sorted, destemmed, and cold soaked the grapes for 2 days before native fermentation occurred. We hand punched the must in one-ton, open top macbins and gently pressed. The wine was then transferred to 2-4 year old French oak.

The 2015 vintage has classic Oregon Pinot notes: great acid, bright fruit, and an easy finish. Hints of cherry, raspberry and strawberry prevail on the nose; slate and spice rounding out the palate of this vintage. We love this wine with duck or salmon and it also pairs beautifully with aged sheep's milk cheeses.

MISTLETOE VINEYARD was founded by Roger and Karen Vlasak in 1986. In 1999, after preserving the most abundant plots for vineyard production, Roger planted the lower thirteen acres in grapes of the Pinot Noir and Pinot Gris varieties. In 2007, he increased his production by planting an additional seven acres at a higher elevation, which combines another premium soil type native to other outstanding vineyards in the region, along with the ideal Southwest facing slopes.

The lower vineyard is made up of 78% Willakenzie silty clay loam and 22% McAlpin silty clay loam. The younger, upper vineyard site's soil at a higher elevation is composed of 80% Belpine silty clay loam, 7% Dupee silt loam, and 13% Jory silty clay loam.



CLAY
PIGEON
WINERY
info@claypigeonwinery.com