



Confero

WILLAMETTE VALLEY PINOT NOIR 2016

Philosophy:

Confero {to bring together} is, and will always be, the practice of bringing distinct vineyards and clones of Pinot Noir together from differing sub-regions within the Willamette valley. From this ideal, we are able to capture unique strengths of each parcel and adjoin them with qualities of other individual sites, thus enhancing the overall complexity and depth a given vintage can provide.

Upbringing:

While a scientific approach and “winemaking by numbers” can make correct, sound wines they often end up lacking any edge or excitement- stripped of character by using shortcuts via the subtraction of, or conversely, the addition of any number of available fixes - for the sake of the saving the wine from itself! Aberrant Cellars’ approach is quite different. Our single greatest emphasis is the quality of fruit prior to its temporary confines within a fermentation vessel (of which we use a variety of sizes, shapes and types). At harvest a rigorous selection of clusters are made while still on the vine, and again on the sorting line at the winery ensuring only the most pristine clusters make their way into the fermenters . These “hands-on” steps, combined with 6 months of maniacal, quality-minded farming throughout the season, allow for much of the wine to be *made* in the vineyard. Such practices- though costly and a whole lotta work - are the only real secret for wines which ultimately have the potential to be profound... an aspiration we hold above all else.

Vineyards & Clones: ("LIVE"-Sustainable/Organically farmed)

Johnson: Yamhill-Carlton sub-AVA (Organic, Sedimentary soils), Clone- Wadenswil, 115, 667

Bjornson: Eola-Amity Hills, sub-AVA (Dry-Farmed, Sustainable, Volcanic soils) C- 4407, Pom, Wadens.

Julon: Eola-Amity Hills, sub-AVA (Dry-Farmed, Sustainable, Sedimentary soils) C-Wadenswil, 115

Havlin: Van Duzer Corridor, (Dry-Farmed, Sustainable, Sedimentary soils) C- Swan, 667

Details:

Harvest Dates: 09/12 - 09/29

Clonal Breakdown: Wad’s- 28%, 667- 26%, Swan- 18%, 115-12%, 4407-8%, Pom-8%

Sub-District Use: Eola-Amity Hills- 56%, Van Duzer Corridor- 30%, Yamhill-Carlton- 14%

Fermentations: Avg. 17 days. 10% whole-cluster use. Each Vyd & Clone fermented separately

Post fermentation maceration: 2-4 days (dependent upon vineyard/clone)

Free Run: Direct to barrel (unsettled). Spontaneous malolactic fermentation in barrel, completed June ‘17

pH: 3.70, ABV-13.8%

Ageing: 11 Months, French Oak (23% new). No racking until assemblage for bottling

Production: 1294 cases