



Carpe Noctem

WILLAMETTE VALLEY PINOT NOIR 2009

PHILOSOPHY:

Carpe Noctem: {seize the night} There are some activities which simply seem better suited for when darkness falls and our animal spirits are once again awakened from daytime temperance...in addition to those[!], savoring this provocative wine should be placed toward the top of the list.

As the name of this wine suggests, one can easily get lost in its magnitude [much like the night, itself]- deep, sensual, structured and carnal, yet graceful enough to walk the high-wire of balance. Sadly, attributes such as these are fleeting and nature will only provide a tiny bounty in which to offer these rare qualities- such is wine as it is in life. So, for those who are up to the task, carpe diem and then, Carpe Noctem!

VINEYARDS & CLONES:

-Johnson/Lemelson Vyd [Organically farmed]: Yamhill/Carlton sub-AVA, Clones 113 & 667

-Carabella Vyd: Chehalem Mtn sub-AVA, Clones 115, Pommard, Wadenswil

-Johan Vyd: Willamette Valley [Van Duzer corridor], Clones 114, 667

Clonal & Vineyard Attributes:

Johnson Vyd: 2 barrels each- clone 113 [perfume/mineral notes], 667 [crunchy dark fruits/lower pH]

Carabella: 1 barrel each- clone 115 [lush/dark fruits], Wadenswil [spice/red fruits],

2 barrels, Pommard clone [gamey/forest floor/lusty dark fruit]

Johan: 2 barrels, clone 667 [dense, very dark/earth driven/lower pH]

1 barrel, clone 114 [forestry/mineral/structured]

UPBRINGING:

Inclusion into this wine comes down to a barrel by barrel selection tasted over the course of 15 months. No vineyard, parcel or clone is safe. Each individual barrel must consistently sing its life-tone with precise clarity; failure to do so equals dismissal out of the final blend. Of the 38 barrels made from the 2009 vintage only 11 were selected for this wine- exclusively free-run juice.

DETAILS:

Harvest dates: start-9/28/09, finish-10/10/09

Regional use: Yamhill/Carlton: 36%, Chehalem Mtn: 36%, Willamette Valley:[Van Duzer Corridor] 28%,

Whole Cluster use: 10% [each cluster individually chosen]

Fermentations: Avg- 20 days, each vineyard/clone separately

Free Run: direct to barrel [dirty], malolactic fermentation: in barrel, completed 06/2010

Ageing: 15 months French oak- [4.5% new], non-racked on gross lees until bottling

pH: 3.66

Production: 270 cases

Bottled: Unfined/Unfiltered, February 2011