



TRATHEN HALL WINES

2014 Antiquum Vineyard Pinot Noir

THE VINES: The 2014 growing season began with an earlier bud break and flowering than in recent years and was followed by consistent warm and dry weather that lasted throughout the summer and early fall. In general the valley experienced above average fruit set in most regions which resulted in ample yields that complemented the warm growing season, allowing for ripe and balanced fruit. The fifteen acre Antiquum Vineyard is located in the southern part of the Willamette Valley. It was planted in 1999 on a south facing slope at approximately 800' elevation on Bellpine soils, which are well draining silty clay loam over a sandstone base that is the remnant of an ancient seafloor. The vineyard is dry farmed and managed organically and sustainably incorporating 'early day' methods by utilizing draft horses and sheep.

THE WINE: Hand picked on September 17th, the medium size clusters were of pristine quality with ripe flavors and required no sorting. The fruit was fermented in 1 ½ ton small lot containers retaining 40% whole cluster. Cold soak lasted close to a week when primary fermentation began naturally and gentle pigéage occurred twice daily.

Pick date: September 17th

Clones: 113, 115, 667, and Wädenswil

Fermentation: natural ferment, pigéage 2 x daily, 21 days on skins.

Oak and ageing: neutral French oak, 10 months élevage.

Cases: 100 cases produced

TASTING: Deep crimson garnet in color with violet hues. Ripe red raspberry on the nose with hints of wet river stone and followed by aromas of damson plum and persimmon. The palate reveals further spicy flavors of rosehip, dried orange rind and sandalwood softened by carob notes amongst silky supple tannins with a refined lingering finish.

WINEENTHUSIAST ~91 Points

Antonio Galloni
vinous ~92 Points
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