

2015 Antiquum Vineyard Pinot Noir

THE VINES: 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: The medium sized handpicked clusters were of pristine quality with ripe flavors and required no sorting. The fruit was fermented in I ½ ton small lot containers retaining 50% whole cluster. Primary fermention began naturally and gentle pigéage occurred twice daily.

Clones: 113, 115, 667 and Wädenswil

Pick date: September 21st

<u>Fermentation</u>: natural ferment, 50% whole cluster, 21 days on skins <u>Oak and ageing</u>: 10 months élevage. Mix of I and 2 year old barrels

Cases: 100 cases produced

TASTING: Garnet hued with aromas of dark cherry, licorice root and cassis. The palate reveals ripe boysenberries with hints of carob and black tea. Finishes with fine linen tannins and a seam of vibrant acidity.

~94 pts. Wine Enthusiast: "...this palate-pleasing wine matches crisp black cherry fruit to nuanced earth, mocha and tobacco highlights. It's expressive and superbly balanced, ready for immediate enjoyment, but built to cellar as well. Drink now—2026" Paul Gregutt, April 2019