



2019 Gregory Ranch Pinot Noir Yamhill-Carlton AVA

The Gregory Ranch is a 21-acre vineyard planted on a 100+ acre property in the forested foothills of the coast range in the Yamhill-Carlton AVA. The vineyard is surrounded by old-growth Douglas Fir, pine, and large sprawling oak trees. Wild elk and black bear roam the woods, and the forest floor is laced with truffles and mushrooms of all types. Always one of our most robustly earthy and tannic Pinot Noirs.

Farming

- Soils: Willakenzie marine sedimentary sands and clays on sandstone
- Exposures: South and east-facing at 460 feet
- Vines: 15 years old
- Clonal Selections: Pommard, Wadenswil, Dijon selections 115, 114, 667, 777

Winemaking

- 100% whole-cluster fermentation in open-top, stainless steel fermentation tanks
- 228L French oak cooperage. > 15% new oak
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 12 months élevage in barrel
- No fining. Polishing filtration

Tasting Note

An almost neon, dark raspberry color. Introduces itself with a gorgeous floral bouquet and an aromatic panoply of raspberry and strawberry candies, citrusy-lemon or grapefruit, and notes of black tea, sweet loamy earth, and mushroom broth. Silky, smooth, bright, and energetic on the palate. Darker fruited in flavor than in aroma with cherries, blackberries, and red plum. After 15 years working with this terroir, I, along with the Gregory family believe that this is our best effort to date. A very fun Pinot Noir to enjoy now.

Technical Details

- Alcohol: 13.3%
- Available Formats: 750ml, 1.5L Magnum
- Varietals: 100% Pinot Noir
- Harvest Dates: September 7-30, 2019
- Cases Produced: 245

