

FACT SHEET

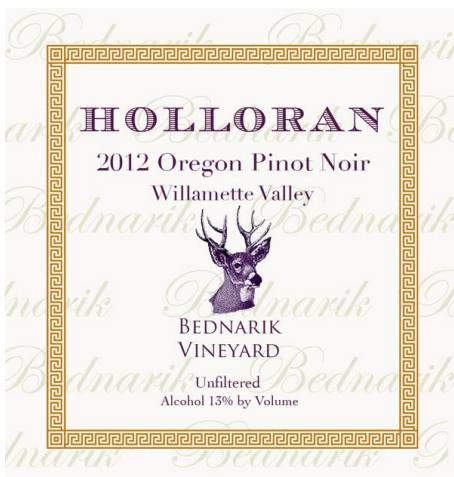
WINEMAKING INFORMATION

2012 Bednarik Pinot Noir

In 2012, the warm dry summer and mild early fall weather provided very ripe and clean fruit from all of our vineyard sources. We de-stemmed 100% of the fruit, with the exception of small amounts of whole cluster added by hand to the fermentation bins. We fermented in small lots, using a mix of indigenous and cultivated yeasts. We punched down twice daily by hand until fermented dry and pressed very gently. Aged 18 months in 20% new French barrels. Malolactic fermentation occurred naturally.

TASTING NOTES

A high-toned, fruit forward vintage, this wine shows cranberry, loganberry and amarena cherries. This exceptional food driven Pinot Noir will benefit significantly with more aging time to express its full potential.



HOLLORAN VINEYARD WINES

Harvested October 17th 2012

Bottled June 20th 2014

194 cases produced

VINEYARD INFORMATION

The Bednarik Vineyard site is located near Gaston, Oregon, making it one of the furthest northwest Pinot Noir sites in the Willamette Valley. This 7.7 acre vineyard was planted in 1988 with Wadenswil and Pommard clone Pinot Noir. The soil is sedimentary in origin at an average elevation of 390 feet, with 7.7% slopes.

In this vineyard, we utilize organic and sustainable farming practices which we hold to our highest standard to produce this single vineyard Pinot Noir.