



2016 STEDT

Pinot Noir

Julon Vineyard

Eola-Amity Hills AVA ~ Willamette Valley, Oregon

Pinot Noir – Pommard/777 - Block 5/3

This growing region is unique for the winds from the Van Duzer Corridor. Maritime influence cools off at night to aid in acid retention. Winds help to keep the vineyard canopy clean. Fruit clusters are smaller and the skins are thicker with high levels of tannin. Soils here are marine sedimentary. These blocks southwest facing, at 360ft elevation. A lease of one acre to be farmed to our specifications for this wine.

Vintage

A warm spring drove an earlier than normal bud break. Summer was quite moderate, free from severe heat spikes. A short heat spell at bloom condensed the flowering period and ensured uniform cluster formation. August temperatures were steady and warm which led to slightly earlier pick dates for optimally mature fruit.

Winemaking

Hand-sorted clusters were destemmed, with 10% left as whole bunches, and added to 1.3 Ton fermentors. A cold soak was done for 3 days, before fermentation started. A combination of manual pigeage and pump-over was used for extraction of tannin and color from the skins. After a low-pressure press cycle, the wine was allowed to settle clear before barreling down. All French Oak 228L barrels, 60% first-fill, were used to age for 12 months.

Production: 140 case

The Label

For our flagship Pinot Noir, the Stedt wines graphic takes an esthetic center stage in classic elegance. Reflecting the character of our Pinot Noir, which is crafted in the time-honored way to show balance, longevity, and complexity.