



## 2017 STEDT Pinot Noir

### Julon Vineyard Eola-Amity Hills AVA ~ Willamette Valley, Oregon Pinot Noir ~ Pommard, Block 5

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

Rainfall was ample that winter, ending a two year dry pattern. Early spring came on cool and rainy, with bud break right on time. Summer arrived with a false start as record heat day in May, but cooled off in June. The remainder of the summer delivered multiple record high temperature days. Tempered by the cool spring and a cooling-off trend that dominated September, harvest was ultimately later in the season. The rollercoaster temperatures produced fruit with balanced acids and sugars, brimming with brilliant flavors.

### 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, 30% first-fill, were used to age for 16 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.