

2014 Division Pinot Noir "Deux"

Vista Hills Vineyard

Dundee Hills AVA

The Willamette Valley is typically one of the coolest and wettest major wine growing regions in the U.S, which clearly favors the delicate, but seemingly boundless potential of the Pinot Noir grape that seems to show its best on the fringes of suitable farming. While 2014 was not a cool and wet year, it was one of those extremely rare vintages where we experienced enough warmth throughout the season, as well as harvest time dry weather to bring in really amazing high quality grapes at the optimal moment!

Vista Hills is a 42-acre vineyard that sits high atop the Dundee Hills AVA, reaching heights of nearly 900 feet, which is quite high for the Willamette. The slow ripening conditions and well-draining Jory soil are ideal for Willamette Valley Pinot Noir and the site is farmed LIVE certified sustainable and Salmon Safe, producing premium fruit without taking a toll on the special environment its nestled in. This is our first and only site in the Dundee Hills and hence, our first single vineyard wine from the famed appellation.

We source Pinot Noir from two blocks at Vista Hills, Pommard from the H Block and Dijon 777 from G Block, which is one of our favorite combinations. The Pommard brings structure and earthiness and the Dijon 777 the florality and finesse. The warm and dry fall coupled with the vineyard's high elevation gave us the opportunity to leave the grapes on for an extended period of time without gaining sugars or losing acidity, which resulted in Vista Hills being our second to last and only October Pinot pick of 2014 on 10/2/14. Regardless to say, the fruit quality was impeccable and we knew immediately that we had a really special opportunity. The "Deux" wine each year is our favorite three barrels from a single site, regardless of appellation or vineyard pedigree, and the Vista Hills Pinot Noir truly earned the spot.

We fermented using the pied de cuvee technique, which involves selecting a small amount of grapes prior to the main harvest and beginning the fermentation away from the winery to capture the native yeasts. After a straightforward and very healthy 14 days of fermentation on the skins, we aged this wine in a combination of one new barrel and two neutral barrels. The aromatics are distinctly Dundee Hills, perhaps our first Pinot Noir yet to scream classic Oregon Pinot. The wine is red fruit dominated with amazing palate width that exemplifies the ferrous Jory soils. The palate is all cherry and strawberry with iron like mineral tones and is texturally well developed. This wine is purely high quality classic Oregon Pinot Noir that is drinking exceptionally well at the time of release and will likely age well.

Vineyard - Vista Hills Vineyard (LIVE Certified Sustainable), Dundee Hills AVA

Harvest – October 2nd, Brix 23.2

Alc 12.9%, pH 3.53, 75 cases produced

