

2014 Division Pinot Noir "Un"

Willamette Valley 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!

As in years past, we approach the Division Pinot Noir "Un" cuvee, our only pinot noir featuring multiple pinot noir sites, as our opportunity to make a vintage character wine that is comprehensive look at all of our very fine Willamette Valley vineyards. In other words, it's our chance to make our favorite blend from that we think identifies our style with the vintage. While we have been working with many of the same sites since our first vintage, 2014 was our first big leap forward in both number and quality of vines sourced. The new sites are a major step in our capabilities and include sites like the famed Temperance Hill and the very old Stangeland Vineyard, both in the Eola-Amity Hills, as well as Armstrong Vineyards in the Ribbon Ridge. Coupled with our returning vineyards, Methven Family Vineyards, Vista Hills Vineyard and Johan Vineyard, our entire Pinot Noir "Un" is produced from either LIVE (Low Input Viticulture Enology) certified, Organic certified, or Biodynamic certified grapes. We are proud of these certified sites and our commitment to sustainable practices in the vineyards and minimal intervention in the winery.

All lots were fermented either spontaneously or via a pied de cuve (native yeast) build up. We utilized varying techniques, including a significant portions of whole cluster in the Johan & Armstrong ferments and one all whole cluster carbonic fermentation with some of the Methven fruit to diversify the wine types and create some ferments with more approachable wines. The flavors and grape quality and quantity was nothing short of exceptional in 2014. Our job in the cellar was to resist the temptations to do too much and really let the incredible fruit do the work.

We aged the wine in all French Oak, with approximately 15% in new 228L Burgundy barrels, for 10 months, without any racking and with only two sulfite additions, one small addition post malolactic fermentation and a very small addition before bottling. We know it's common winemaker jargon to praise one vintage or another as their best, but we truly believe that to date, this is the most complete and exciting Pinot Noir "Un" effort we've produced. The 2014 Division Pinot Noir "Un" has both the vibrant freshness and dense fruit core we are becoming known for, as well as added savory and earthy complexity that we have maybe fallen short in accomplishing with this wine in years past.

Vineyards - Methven Family Vineyards (LIVE Certified), Armstrong Vineyard (LIVE Certified), Stangeland Vineyard (LIVE Certified), Temperance Hill Vineyard (Certified Organic), Johan Vineyards (Biodynamic) -Willamette Valley, Vista Hills (LIVE Certified).

Harvest - September 13th to October 2nd, Brix 22.8 to 24.2

Fermentation/Ageing - Each lot was independently fermented with some whole clusters included (btw 0%-40%), all French Oak ageing (15% new barrels)

Alc 13.2%, pH 3.56, 425 cases produced

