

2018 VINEYARD DESIGNATE SERIES – Vineyard Info with Tasting Notes

ABBOTT CLAIM

Just 30 inches of marine sedimentary soil separate these Pinot Noir vines from the fractured sandstone and siltstone “mother rock” below. This unique parcel from the old John F. Abbott Donation Land Claim is farmed by Mark Gould of Ken Wright Cellars. With its South & Southeast exposure at around 400 to 475 ft. elevation, the site includes a total of 17 planted acres, of which we source Block 5 – comprised of Dijon Clone 115 on 101-14 rootstock.

Wet stone and juicy raspberry aromatics give way to sweet, musky undertones. Mixed berry compote and hints of iron emerge from a balanced, lingering mid-palate. Poised to drink well now through 2035.

DORATION

Planted and farmed by our winemaker, Mikey D. Etzel, this vineyard rests on the crest of a toe slope along the dramatic southernmost edge of the Chehalem Mountains AVA, following the Willamette River as it flows east. The thin volcanic-based soil known as the Witzel series is a focal point of its terroir and capable of expressing an eminently acid-driven but ripe expression of Pinot Noir.

Tangy, wild blackberry and blueberry brambles proceed to violet flowers, with a dried red and black cherry core. Pithy, gripping tannins indicate a bigger, more age-worthy wine needing ample time to develop. Drink 2025-2035 and beyond.

GUADALUPE

Ken Wright works alongside Joel Meyers to farm the Guadalupe Vineyard, comprised of Wädenswil clone at an elevation of 300 feet. Though situated in the Dundee Hills, the soils are marine sediment – a rarity in this section of the Willamette Valley.

Emblematic vineyard funk and flint on the nose are surrounded in rich strawberry cream on the palate. A wine with classic Oregon Pinot Noir intrigue; gushingly pretty yet complex juice in a deliciously balanced frame. Drink now through 2035.

JESSIE JAMES

Named after owners Jessica and James Lee, this small homestead vineyard was planted in 1996 on a gentle southeast slope. Its 'rain shadow' exposure, high-density planting, and 675-feet of elevation allow for an elongated ripening period.

Darker fruit and a spicy, mineral note on the nose; highlights characteristic of Eola-Amity Hills AVA wines. Unfolds into strawberry seed and juicy bursts of brightly toned fruit with ample but slightly evolved tannins suggesting nice cellar potential. Drink 2021 – 2035.

SEQUITUR

The Sequitur Vineyard was planted in 2012 by Carey Critchlow and Michael G. Etzel. The 12-acre site includes no less than 17 different clones of Pinot Noir in a unique micro-climate, protected on three sides by a dense stand of Douglas fir.

Ripe, dark berries and hoisin plum sauce aromas lead toward rose petals and a plush palate of brilliant low and high tones, smoked cherrywood, and raspberries. Great balance of acid and tannins to drink well now though 2035.

STAR MOORING

Planted and farmed by our winemaker, Mikey D. Etzel, this vineyard resides at the base of a toe slope along the dramatic southernmost edge of the Chehalem Mountains AVA, following the Willamette River as it flows east. The thin volcanic-based Witzel soil series that emerges in various blocks here produces a leaner, more acid-driven but ripe expression of Pinot Noir.

Red berries and savory herb aromatics are followed by a lean palate of tart saltwater taffy and hints of cinnamon spice. Strong structure suggests a wine to tuck away until 2025 – 2035.