

SYNCLINE

Pinot Noir Celilo Vineyard

Tasting Notes

This wine exhibits intense perfume of black cherries and raspberries. Flavors of pie cherries and earth linger on the palette. Long seductive tannins leave a classic Pinot Noir finish. Here is a wine that proves great Pinot Noir can be grown in Washington.

Harvest Notes

Harvest Dates: Oct 1, 2002

Varietals: 100% Pinot Noir

Vineyard: Celilo

Brix at Harvest: 25.3

Titrateable Acidity: .67 g/l

pH: 3.63

Alcohol: 13.7%

Cases Produced: 123

We first became aquatinted with Rick Ensminger, the vineyard manager for Celilo, in 1997. We were well aware of the reputation for both Chardonnay and Gewurztraminer produced from this vineyard and were pleasantly surprised to discover the two acre block of Pinot Noir planted there in 1972. Since this discovery, we have given special attention to lower yields and canopy management on this block to create a distinctive and concentrated Pinot Noir.

The fruit was hand harvested into 30 pound harvest boxes and transported to the winery while still cool. All fruit was destemmed and with no crushing into one ton open top fermenters. The fruit was cold soaked for three days followed by inoculated fermentation. We pressed at dryness directly into French oak, 20% new.