



Wine Tech Notes

2014 Pinot Noir *CELILO VINEYARD*

250 cases produced • 13.9 % Alc by Vol.

Tasting Notes

True mountain grown fruit, Celilo Vineyard produces wines of exceptional focus and clarity. Located on an extinct volcano, at high elevation overlooking the Columbia River Gorge, Celilo Pinot Noir has delicate perfume of raspberry and pie cherry, with silky tannins and a bright finish.



Harvest Notes

Vineyard: Celilo Vineyard (1973)
Appellation: Columbia Gorge
Varietal: 100% Pinot Noir

Vineyards

We became acquainted with Rick Ensminger, the vineyard manager for Celilo, in 1997. We were well aware of the reputation for both Chardonnay and Gewürztraminer produced from this vineyard and were pleasantly surprised to discover the two acre block of Pinot Noir planted in 1973. Since this discovery, we have given special attention to lower yields and canopy management on this block to create an exceptional Pinot Noir of great character and personality.

The vineyard sits directly on the crest of the Cascade Mountains on a bluff 1,100' in elevation on Underwood Mountain, overlooking the Columbia River Gorge. This is a unique environment where marine, desert, and alpine climates intersect to provide weather patterns perfect for distinctive Pinot Noir. Rows are oriented north-south and the vines are trained to a Scott-Henry trellis. Clusters are thinned to one per shoot with all shoulders cut off to maintain yields of less than 2 tons per acre. Soils are volcanic and are dry farmed.

Vinification

The fruit was hand harvested and transported to the winery in the early morning. 80% of the fruit was de-stemmed, 20% kept whole cluster, and all gravity fed into fermenters. Native fermentation was in open top fermenters with manual pigeage. Pressed at dryness and barreled in one new Ermitage 'cigar' and older 60 gallon French oak. Bottled in 11 months.