

BOEDECKER

Cellars

PORTLAND • OREGON

2016 Hirschy Vineyard Yamhill-Carlton Pinot Noir

Stats

Harvest Date: Sep 8, and
22nd 2016
Alc. 13.5% by vol.
Bottled May 2018
125 cases produced
Retail \$58/bottle



Winemaking

Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 7 day cold soak, 10 day primary ferment, 5 day post-ferment maceration. Aged on the lees in two new Rousseau Chatillion barrels, two twice filled Francois Freres barrels and one neutral barrels for 9 months, then racked off lees into all neutral barrels for another 9 months.

The Vineyard

Hirschy Vineyard – Yamhill-Carlton AVA

Clones: Dijon 667 (60%) and Dijon 114 (40%). Planted in 2007 in Willakenzie - marine sedimentary soil over fractured sandstone. Sustainably farmed.

Tasting Notes

Succulent strawberries and wild raspberries with an earthy edge. Structured tannins drive the rich, dark-fruit flavors.

Winemakers

Athena Pappas and Stewart Boedecker

503-866-0095

athena@boedeckercellars.com

