

PAPPAS WINE CO.

2017 Pinot noir Willamette Valley

The Tech

Alc. 13.5% by vol.
227 cases produced



The Process

Organically driven farming in the vineyards and natural, sustainable, hands on vinification in the cellar. Native yeasts & spontaneous ferments, 30% whole cluster. Fermented in 1.5 ton open top fermenters, 3 - 5 day cold soak, 5 - 7 day primary ferment, 1-2 day post-ferment. 9 month elevage sur lies in ~95% neutral barrels.

The Vineyards

All vineyards are organically driven and farmed with sustainable practices.

Cherry Grove Vineyard – Willamette Valley, marine sedimentary soils, 15 year old vines. Clones: 114, Wadenswil

Finnigan Hill Vineyard – Chehalem Mountains, Jory (volcanic) soil, 5-7 year old vines. Clones: Pommard, Wadenswil

Hirschy Vineyard – Yamhill-Carlton, bellpine, marine sedimentary soils, 8 year old vines. Clones: 114, Pommard

Tasting Notes

Bright and lively, with well-crafted cherry and green tea flavors that finish on a note of vibrant acidity.
Wine Spectator 90 pts