



Viticultural Data:

Vine Age: 15 years
Yield: 2 tons/acre
Harvest Sugars: 23 Brix

Enological Data:

pH: 3.66
Bottled: August 2012
12 Bottle Cases
Produced: 798

2011 Pinot Noir Mount Richmond

This vineyard site was purchased in 1996 in partnership between Adam and his wife Carrie, and parents Pat and Joe Campbell. The motivation for planting this vineyard was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. This site now holds the honor as the largest vineyard holding of ECV totaling 105 acres. Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vpa), similar to Roosevelt, it sits in rolling hills just outside the town of Yamhill in the shadow of the Pacific Northwest's Coast Range. The plant material sourced for Mount Richmond now includes both the Old Vine Pommard selection, planted from select cuttings off of Roosevelt Vineyard, and also equal parts of Dijon clone 115 and 777. This vineyard sits on Willakenzie soils and is in the heart of the Yamhill-Carlton AVA.

At the close of harvest 2011, many winegrowers breathed a sigh of relief. Feelings of déjà vu from 2010 were evident as the picking pushed even later into the season, making it one of Oregon's latest harvests on record. Yet, differences will mark them unique. Yields in 2011 were opposite of 2010, when production was down significantly due to poor fruit set and damage at harvest from migrating birds. This year, sunny weather brought good fruit-set and large compact clusters. The large crop had many growers thinning to one cluster per shoot. And the birds did not 'help' reduce yields as they did in 2010. Thus allowing normal yields compared to the dramatically reduced vintage in 2010. While the heat index shows a warmer vintage in 2011 than 2010, most notable was when the heat came. This vintage brought the 'nice weather' late in the season allowing us to let the fruit hang 15 days longer for fantastic flavors and better pH and acid balance. Winemaker, Adam Campbell, comments, "the late and cool vintage really highlight why we choose to grow grapes on the viticultural edge. Extremely long hang time gave us wines with concentrated ripe fruit flavors, beautiful freshness and lower alcohol. These wines are why we love Oregon!" Reminding Oregon vintners, once again, those who held on patiently will be richly rewarded in the wines.

Reviews:

91 Points - Wine & Spirits (February, 2014)

"Scents of black cherry and chocolaty oak suggest this will be a rich wine, and the dark red-fruited flavors bear this out. But the wine comes into focus in a lively finish, with a hint of fruit blossom and mouthwatering acidity. It has the fine-boned elegance to pair with grilled salmon."

-Patrick J. Comiskey