



2013 Calkins Lane Pinot noir

93 points | WINE ENTHUSIAST, APRIL 2016
92 points | JAMES SUCKLING.COM, NOVEMBER 2016

CALKINS LANE VINEYARD

Calkins Lane Vineyard is a 40-acre Adelsheim estate site which adjoins our winery and tasting room. It sits just inside the boundary of the Chehalem Mountains American Viticultural Area (AVA). The road after which this single vineyard wine is named honors a family who settled in the area in the 1890s and lived here into the 1960s. This vineyard, on sedimentary soils, is our lowest elevation, warmest, and one of our earliest harvest sites.

WINEMAKING

Winemakers Dave Paige and Gina Hennen employed the following winemaking techniques: Hand-harvested grapes were gently destemmed into open-top fermenters. This was followed by a four- to six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two-to-three times per day during a seven-day alcoholic fermentation. After pressing, the wine was transferred into traditional small French oak barrels (29% new) where it was aged for approximately 10 months.

TASTING NOTES

Dark plum, strawberry shortcake, vanilla, and baking spice lead the way here. On the palate, the wine shows beautiful fine-grain tannins and subtle earth.

**Composition:**

100% Pinot noir

Farming:

Estate vineyard
LIVE certified

Aging:

Small French oak barrels,
29% new, 10 months

Harvest:

September 14 & 19, 2013

Bottled:

August 8, 2014

Alcohol & pH:

13.5% | 3.50

Production:

477 cases (12 - 750ml bottles)
Four cases (Six - 1.5L bottles)