

COLENE CLEMENS VINEYARDS

2013 MARGO CHEHALEM MOUNTAINS PINOT NOIR

Margo, named after Colene's great granddaughter, is comprised of selected vineyard blocks and barrels; designed to be very approachable, vibrant, and broad on the palate. Fresh red & black fruit and cinnamon spice tempt on the nose while supple, round blackberry and savory components mingle on the palate with a distinct concentration that will carry long through the finish. Consume this beauty now or over the next five years.

WINEMAKING:

Hand harvested at the peak of optimal ripeness between October 2nd & 6th, the fruit is 100% destemmed into small stainless steel tanks and begins with a 4-5 day cold soak. Following this, tanks are gently warmed, and fermentation by indigenous yeast begins and proceeds for 10-14 days. During primary fermentation, the tanks are gently punched down by hand twice daily. Once fermentation is complete, we allow for 5-7 days of extended maceration in tank before we drain the tanks and press the skins, stems, and seeds very gently to procure the remaining juice. Both the free run juice and pressed juice then go directly to barrel without settling. After 11 months in French oak—33% new; 33% 1-year old; 33% 2-year old—the wine is then blended and bottled.

1258 cases produced.

Retail: \$36



— COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional Pinot noir. The property is named in honor of Victoria's mother, Colene Clemens. Wine production began in 2008, and Winemaker & Vineyard Manager, Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning. Prior to Colene Clemens, Steve spent six vintages as Assistant Winemaker at Beaux Freres.

— THE ESTATE —

Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. Currently 55 acres are planted to Pinot noir & Chardonnay.

— THE VINTAGE —

The 2013 growing season started off with great promise. Bud break began in mid-April, followed by relatively calm and temperate weather that fostered successful flowering with ample fruit set.

Warm and dry conditions prevailed through the spring and into summer, with all indications pointing towards an early harvest. However, Mother Nature chose to throw us a curve ball, and everything changed in early September when the remnants of a monsoon brought a record 6 inches of rain in just one week, challenging winemaking teams across the valley with lower than expected sugar levels and moderate disease pressure.

The resulting wines have been a pleasant surprise, showing the transparency and detail that we would expect from a cooler vintage, but with good natural ripeness and modest acidity. Overall, the wines are supple, flavorful and approachable and will drink beautifully for years to come.