

# COLENE CLEMENS

VINEYARDS

## 2014 MARGO CHEHALEM MOUNTAINS PINOT NOIR

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*Margo, named after Colene's great granddaughter, is comprised of selected vineyard block and barrels; designed to be very approachable, vibrant, and broad on the palate. Lifting and high toned with great vitality, fresh red and dark red fruit mingle on the nose. Supple, refined, and structured, dark cherry and savory notes are the highlight of this transparent, concentrated Pinot noir. Consume this gem now or over the next six to eight years.*

*92 points - Wine Advocate : 91 points - Wine Spectator*

### WINEMAKING:

Our earliest vintage to date, we harvested between September 15th and October 5th. The fruit was 100% de-stemmed 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—30% new; 35% 1-year old; 35% 2-year old—the wine is then blended and bottled.

\$36 | 1667 cases produced.



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### — 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 2014 growing season was the warmest and driest growing season since the hot summer of 2009. Early bud break and a warm dry spring were the rule, which only kept getting warmer as we moved into summer. Near perfect conditions at flowering assured an abundant fruit set with large bunches that produced a record bumper crop across the valley. With due diligence paid to crop estimates we were able to thin down to our targeted yields and came in right on target at approximately 2.5 tons/acre on average.

Picking commenced at the Estate on September 15<sup>th</sup>, our earliest harvest on record, and continued through the 18<sup>th</sup> at which point a near perfect forecast allowed us to lay off for a couple of days to allow our later blocks to reach optimal maturity levels. Picking resumed on the 21<sup>st</sup> and was completed on September 23<sup>rd</sup>, with the exception of some far-reaching corners of the property which were harvested almost 2 weeks later on October 5<sup>th</sup>.

The resulting wines are intense and fruit driven as might be expected from such a warm season, but also exhibit a structure and restraint that was welcome if somewhat unexpected. With a little time in bottle we expect these wines to be both accessible and age worthy.

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