



2016 MARGO CHEHALEM MOUNTAINS PINOT NOIR

Margo, named after Colene's great granddaughter, is comprised of selected vineyard blocks and barrels from our Estate. Lifted and high toned with great vitality and focus, 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 lovely wine now or over the next six to eight years.

WINEMAKING: Our earliest vintage to date, we harvested from September 11th through September 22nd. The fruit was 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 and seeds very gently to procure the remaining juice. Both the free run juice and pressed juice then go directly to barrel without settling. The wine was aged for 11 months in 33% new, 35% 1 year, 32% 2 year old French oak barrels.

CLONAL COMPOSITION: 38% Dijon 667, 38% Pommard, 24% Wädenswil

SRP: \$38 | 948 cases produced.

ACCOLADES: Wine Spectator - 92 points | Vinous - 92 points



— 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 —

Continuing the trend of the past two years, the 2016 growing season was once again warm and dry. While not as hot as 2015 and with fewer days above 90 degrees, the season was decidedly above average in heat units and below average in precipitation.

Picking commenced on September 11, beating out 2015 by a day for the earliest start to harvest we've had in our 11 years of production. The biggest difference in 2016 was the tiny cluster size, approximately 75-85 grams on average which is about two thirds the average weight of the previous 2 years. These tiny clusters with small berries alter the skin to juice ratio of the must considerably and have resulted in some fully saturated, dark pinot noirs that are loaded with structure and fruit intensity.

While we expect these wines might need a little time to fully come into their own, they have not been as shy as the 2014s were upon release and should continue to develop for at least a decade.