



2017 DOPP CREEK CHEHALEM MOUNTAINS PINOT NOIR

Dopp Creek represents the broadest combined expression of our Estate, and embodies our most approachable and versatile wine. This wine jumps out of the glass with rich red fruit and baking spice, leading to a core of medium red fruits and savory notes with ample palate weight and mid-palate density. It is an elegantly structured, focused pinot noir with a persistent and succulent finish. This wine drinks beautifully now, and will age gracefully over the next four to six years.

WINEMAKING: A warm & dry year, with a nice cool down prior to harvest, we brought in fruit between September 28th and October 9th. Once in the winery, the fruit was 100% destemmed into small stainless steel tanks and began a 4—5 day cold soak. Following this, tanks were gently warmed, and fermentation by indigenous yeast began and continued for 10-14 days. Throughout primary fermentation, the tanks were gently punched down by hand twice daily. Once fermentation was complete, the wine remained in tank for 5-7 days of extended maceration, after which it was drained and the skins and seeds went to press to very gently to procure the remaining juice. Both the free-run juice and pressed juice went directly to barrel without settling. After aging for 11 months in 24% new, 35% 1 year, 35% 2 year, and 6% 3 year old French oak barrels, the wine was then blended and bottled in December of 2018.

CLONAL COMPOSITION: 33% Pommard, 20% Wädenswil, 18% Dijon 667, 18% Dijon 115, 11% Dijon 777

SRP: \$28 | 3,941 cases produced.

ACCOLADES: WINE SPECTATOR: 93 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 60 acres are planted to Pinot noir & Chardonnay.

— THE VINTAGE —

The 2017 vintage was hot and dry, with some fairly intense heat spikes and hazy days from wildfires. Fast paced and not a terribly enjoyable season in general. Coming into harvest, ripening was erratic & inconsistent. We picked a few parcels that were ready in advance of a rain front the last two days of September. Receiving less than a half inch of rain, high pressure built back in off the coast and we enjoyed two solid weeks of dry and mild weather with daytime highs in the 65°-75° range—perfect ripening weather that allowed for physiological development without rampant sugar accumulation. This evened the ripening and development out across the board and really transformed the 2017 vintage into something far better than initially anticipated. These wines remind me of more classic Oregon vintages such as 2005 and 2008. They are elegant and nuanced with ample fruit and ripeness; a true pinotphiles kind of year.