



2017 VICTORIA CHEHALEM MOUNTAINS PINOT NOIR

Victoria is Colene Clemens' daughter and our co-founder. Designed to represent the highest expression of the Colene Clemens Estate Vineyard in each vintage, this stunning pinot noir is artfully blended from a small number of our very best barrels and most distinguished vineyard blocks. It opens with intense aromas of dark red and purple fruit, and warm spice. The palate provides a bountiful array of rich, dark fruit, hints of cinnamon and clove, followed by an intensely persistent finish. This powerful and wine will reward you after ten to fifteen years in the cellar.

WINEMAKING: A warm & dry year, with a nice cool down prior to harvest, we brought in fruit between September 28th and October 9th. The fruit was 100% de-stemmed into small stainless steel tanks and began 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. After 11 months in French oak—38% new; 44% 1-year old; 18% 2-year old—the wine is then blended and bottled.

CLONAL COMPOSITION: 53% Dijon 777, 38% Dijon 667, 9% Pommard

SRP: \$70 | 507 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 62 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.