



2018 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 perfumed with vibrant red and dark red fruit and gentle floral notes intertwining on the nose. Indulgent, with refined structure, dark cherry and savory notes are the highlight of this pure, concentrated Pinot noir. Consume this beauty now or over the next six to eight years.

WINEMAKING: One of the warmest years of the last five, we brought in all of our estate fruit between September 24th and 30th. 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 22% new, 29% 1 year, 30% 2 year, and 19% 3 year old French oak barrels, the wine was then blended and bottled in December of 2019.

CLONAL COMPOSITION: 40% Pommard, 38% Dijon 667, 13% Wadenswil, 9% Dijon 115

SRP: \$40 | 1,671 cases produced.

Wine Spectator 92 POINTS

WINEENTHUSIAST 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, and named the property in honor of Victoria's mother. 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.

— 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. 62 acres are planted to pinot noir & chardonnay. The vineyard is completely dry farmed, and we take a pragmatic approach to viticulture: we use sustainable and organic processes whenever possible. We are firm believers in taking care of our soil, practicing crop reduction for low yields and improved quality, and hand harvesting our fruit at its optimal physiological ripeness for maximum flavor and intensity.

— THE VINTAGE —

2018 goes down as the 5th consecutive year of above average temps and below average rainfall. Technically, this would probably be considered the second hottest growing season on record after 2015. While we set the all-time record of days exceeding 90° F at 31, we did not exceed 2015 on heat units. Despite the excessive heat, harvest of pinot noir did not begin until September 24, almost 2 weeks later than in 2015, and concluded on September 30.

What is interesting is that despite the heat we were not picking sooner, and I attribute this to the prolonged dryness, which I believe slows overall plant metabolism down. Sugars on the whole were fairly high as one might expect, although the dryness also managed to slow sugar accumulation down enough so that we were able to achieve good physiological ripeness. The overall character of the wine seems to be dominated by a solid, dense core of dark red to black fruits with a firmer underlying tannic structure compared to previous years. While more pronounced tannins can sometimes be of concern, we feel that the intensity and depth of the fruit is ample and deep enough to balance them out and also provide the potential for longer term aging.

While many will enjoy these wines in the near term, a little patience will reward you even more.