



2020 DOPP CREEK CHEHALEM MOUNTAINS PINOT NOIR

Dopp Creek represents the broadest combined expression of our Estate, and embodies our most approachable and versatile wine. The 2020 Dopp Creek opens with delicate aromas of rich purple fruit and thyme flowers. This approachable pinot noir has a juicy and round palate brimming with sweet cranberry and cherry, intermingled with wisps of cardomom and savory herbs. Well balanced, this engaging pinot noir is a delight to sip. This wine is best consumed within the next three to four years.

WINEMAKING: Harvest began on September 22nd and continued through October 3rd under cool and dry conditions. 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 20% new, 25% 1 year, 25% 2 year, 30% 3 year old French oak barrels, the wine was then blended and bottled in February of 2022.

CLONAL COMPOSITION: 26% Wädenswil, 22% Dijon 115, 20% Dijon 667, 18% Pommard, 11% Dijon 777, 3% Dijon 114

SRP: \$32 | 3,790 cases produced.



— 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 —

With an average to slightly late budbreak, the early part of the season was relatively dry and warm. No early season frosts were encountered, and the overall growth and development was quite good. Despite all the sunny early season weather, forecasts took a dip in mid-June just as we were entering flowering. Two weeks of damp, cloudy weather resulted in a very poor fruit set, which reduced our yields naturally by a solid 35%! While the reduction in crop was disappointing, it also had some upsides regarding quality as the small cluster and berry size typically result in greater fruit intensity and structure. The remainder of the growing season remained warm and dry but not excessively hot. Then came the smoke. What we know is that there are many factors that play into its overall impact. Proximity to the source is of course key, wind direction and air currents as well as the maturity level of the fruit at the time of exposure also come into play. While some of our colleagues were much closer and more directly affected, we feel that the impact to our wines was minimal. While the conventional wisdom of the moment advocated for lighter extraction and reduced use of new oak, we held to our traditional protocols. Interestingly enough, after time to analyze the results, the conventional wisdom of the industry has since shifted in favor of the more traditional approach that we employed. The resulting wines have good extraction, solid structure, fruit intensity, and ample ripeness. There is a rich core of medium to dark red fruit, and good fruit sweetness in the finish that is very pleasing.