

51 WEEKS WINEMAKING 2017 PINOT NOIR

APOLLONI VINEYARD
WILLAMETTE VALLEY
[SUBMERGED CAP FERMENTATION]

A throwback to a forgotten winemaking method. Our winemaker devised a way to keep the 'cap' of Pinot Noir grape skins submerged during the entirety of the fermentation, resulting in an intense yet softly extracted wine. By keeping the cap submerged, the color and flavor-rich grape skins were in constant contact with the fermenting juice, providing wonderful intensity and structure. Aromas are of cranberry, cherry, and coffee. The palate displays raspberry and cranberry reduction in a concentrated but curiously soft extraction from the submerged cap process.

VINEYARD INFORMATION:

- Soil: Laurelwood series
- Elevation: 440-600 ft.
- South to Southeast facing
- Planted in 2000
- Pinot Noir Clone: 667
- Hand harvested on October 15, 2017

WINEMAKING INFORMATION:

- 100% Destemmed
- Submerged cap fermentation
- Aged in French Oak barrels
- 100% neutral

pH: 3.66

TA: 4.7 g/L

Alcohol: 14.2%

