

2015 VIDON Vineyard 3-Clones Estate Pinot Noir

The Wine

This is the 13th vintage from this block. Another almost ideal growing season that delivered exceptional fruit with larger than normal clusters. Averaged three weeks early from bud break through harvest, conditions were mostly dry and warmer than normal throughout the summer. Harvest was on September 7th and bottling on August 25th after 11 months with 30% new French oak. This **3-Clones** cuvee is our largest production but the individual clones are also bottled as **Brigita C 777**, **Mirabelle C 115** and **Hans C Pommard** after 18 months of barrel aging.

Blend: 40% 777, 27% 115, 33% Pommard

Production: 565 cases

ALC: 13.6% pH: 3.67 TA: 5.5

SRP: \$40 Release: May 2018



The Vineyard

Located in the Chehalem Mountains AVA between 300 and 500 feet of elevation, 3 miles north of the Dundee Hills. The site is southwest facing and very warm with deep volcanic Jory soil. The 3 blocks of Clones 777, 115 and Pommard were planted in 2000 and 2001 with a vine density of 1,555 per acre.

The Winemaking

Minimal intervention is our winemaking philosophy. The processes are gentle and natural with gravity used whenever possible to avoid pumping - meaning a forklift is often required. The grapes are picked by hand and delivered in small bins to the winery on the vineyard. The fruit is generally very clean when it arrives but it is hand-sorted again before passing into the de-stemmer and 1 ½ ton fermentation tanks. After an initial "cold soak" (below 60 degrees) for 3 to 5 days to extract color and flavor, fermentation occurs spontaneously with indigenous yeasts. The cap is punched down by hand, usually twice each day in the beginning and as needed thereafter. After fermentation is complete (usually 7 to 10 days) the wine settles for a few days before being moved into French oak barrels and the barrel room for aging and malolactic fermentation.



17425 NE Hillside Drive, Newberg, OR 97132
Winery (503)538-4092 www.vidonvineyard.com