



COMPTON

FAMILY WINES



Pinot Noir Llewellyn Cuvée 2018 *Old Vine Series*

Appellation: Willamette Valley, Oregon

Alcohol: 13.8%

T.A.: 5.7 grams per liter

pH: 3.58

Llewellyn Old Vine Series:

Vines - Old Vines from three different vineyards averaging 35 years in age and all dry farmed. Pinot Noir Clones are mostly Pommard, Wädenswil and Dijon 115.

Location - The vineyards are set into the coastal foothills in Philomath Oregon. The vines are located near the base of Mary's Peak which is a mountain in Benton County and is the highest peak in the Oregon Coast range. The Peak is a rain shadow for our vineyards.

Soils - Alluvial and Sedimentary loam soils. Marine sediment soils were laid down on the floor of the the Pacific Ocean. Alluvial soil- a fine-grained fertile soil deposited by water flowing over flood plains or in river beds. Sedimentary soils are dry and brittle sedimentary soil makes for deep-rooted vines and structured dark wines. These soils drain quickly establishing a natural deficit-irrigation effect. Pinot Noir wines from Marine Sedimentary Soils usually exhibiting a style showing the voluptuous and denser dark red berry and blue/black fruit with darker floral, earth tones, and bigger heavier, and chewier tannins.

Winemaking:

Small lot fermentation and hand punch-downs. After fermentation the wine was stored in French oak barrels for 18 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain great fruit flavors.

2018 Growing Season:

February and March cooled down and brought enough rain to slow the vines down and provid enough soil moisture going into spring. Late bud break was due to a slightly wet and cooler April in 2018, bloom and verasion caught up quickly soon after. The fruit set was good, harvest was slow and steady which resulted in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity.