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GROCHAU CELLARS

2015 Anderson Family Vineyard Pinot Noir

Winery Name: Grochau Cellars

Owner/Winemaker: John Grochau

Year Founded: 2002

Winery Location: in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

Origins and Winemaking: John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced, textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

Vineyard: The Anderson Family Vineyard is located on the NE side of the Dundee Hills at around 300 feet elevation.

The vineyard has a 3 different aspects but all of my blocks face east. To me, the Dundee Hills is all about red fruits, flowers and sweet spices; Anderson Family Vineyards typically produces a concentrated version of this with some darker fruit tones. We buy three different clones from this site: Dijon 667, Wadensvil and Pommard.

Winemaking: The grapes were picked on September 20th, 2015. Once they arrived at the winery, we sorted the grapes and put them in the fermenter for a 5 day cold soak. Due to the warmth and ripeness of the vintage, 50% of the stems were included in the fermenter. The uninoculated fermentation took 5 days to start, and once started it took 12 days to complete. We left the wine in the fermenter for another 10 days for maceration before we drained the wine out of the fermenter. We settled the wine for 24 hours before going to 25% new, 25% twice filled and 50% neutral French oak barrels, where the wine aged sur lie for 18 months before bottling.

Bottling: The wine was bottled on April 22nd, 2017. 100 cases were produced.

