



GROCHAU CELLARS

2012 Willamette Valley 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)

Case production (vintage 2014 estimate): 8,000

Vineyard Sources for the 2012 Willamette Valley Pinot Noir: Anderson Family (Dundee Hills), Bjornson (Eola-Amity Hills), Finnigan Hill (Chehalem Mountain), Zenith (Eola-Amity Hills)

Origins: Grochau Cellars is the project and passion of John Grochau, and his wife Kerri. John has been fortunate enough to learn the trade from some of the Willamette Valley's finest winemakers. From the pioneering cellars and large-scale work of Erath Winery to four years as Doug Tunnel's assistant at the esteemed Brick House Wines, John has logged the numerous hours of careful attention, expert advice and forklift skills necessary to risk his own money on his own undertaking. John grew up in Portland, and watched his backyard evolve into a world-class wine area. After years of selling wine at some of Portland's finest restaurants, including a 13-year stint at Higgins, it was John's desire to learn the craft behind the wines we loved, and to try and approach the process of making wine with the same blend of curiosity, respect and excitement that we feel when drinking it.

Philosophy: It's simple really: Don't screw it up. Resist the urge to do too much. Modern winemakers have such an array of options available to them it's staggering.

Micro-oxygenation. Wine concentrators. Enzyme addition. Not to mention the temptation so many indulge to beat an otherwise fine wine over the head with a battery of new oak. We eschew all this. Minimal handling, subtle coaxing, oak as a seasoning not as main dish: These are the hallmarks of our wines. Honest, accurate, true to their roots and to the wonderful subtleties of vintage variation.

Fermentation: The grapes were picked between October 5th & 18th 2012. Once the grapes reached the winery, they were sorted and mostly destemmed; 20% of the grapes went into the fermenter whole cluster. After a five-day cold soak, fermentation began on its own, with the native yeast in the winery and on the grapes. The fermentation lasted for 12 - 14 days with the cap being manually punched down twice a day. Once dry, the resulting wine was drained from the fermenter and settled for 24 hours before going to barrel.

Cooperage: 30% of the barrels were new, 18% of the barrels had been used once before, and the remaining barrels were neutral. All the barrels came from France with four different forests represented.

Bottling: The wine was bottled April 24th, 2014. 600 cases were produced.

