



2013 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)

About: 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.

Vineyards: The 2013 Willamette Valley Pinot Noir is a blend of five Vineyards: 30% Bjornson, 30% Finnegan Hill, 20% Cancilla, 15% Zenith, and 5% Anderson Family. Harvest began on the 21st of September and finished on the 10th of October.

Winemaking: Grapes were sorted and mostly destemmed; 25% of the grapes went into the fermenter whole cluster, and 20% were fermented in new French oak. Because it was cool in the cellar, we let the grapes cold-soak for a week. Fermentation began spontaneously. The wine was barrel aged for 18 months in a mix of new and neutral barrels.

Bottling: The wine was bottled April 22nd, 2015. 600 cases produced.

