



GROCHAU CELLARS

2012 Eola-Amity Hills 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 Eola-Amity Hills Pinot Noir: Bjornson 92%, Zenith 8%

Origins: Grochau Cellars is the project and passion of John Grochau, and his wife Kerri. John has been fortunate enough to learn the trade at some of the Willamette Valley's finest wineries, including Erath and Brick House. John grew up in Portland, and 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. No micro-oxygenation, wine concentrators, or enzyme additions. Minimal handling, subtle coaxing, oak as a seasoning not as main dish: These are the hallmarks of our wines.

The Eola-Amity Hills AVA: The Eola-Amity Hills AVA is just ten miles south of the Dundee Hills AVA. It has a similar soil type, but that is where the similarities end. The Eola-Amity Hills is mainly composed of thinner Nekia soils which have less water holding capacity than they Jory soils of the Dundee Hills. It is due to this and its proximity to the cool winds of the Van Duzer Corridor that the vines struggle a bit more, producing smaller and thicker skinned grapes. The resulting wines are generally darker in color, have more fruity and spicy aromas, are more acidic and tannic in structure, and have darker red and black fruit in profile. The wines are generally more tightly wound and require a bit more aging before they reach their peak.

Fermentation: The grapes were picked on October 5th and 12th, 2012. Once the grapes reached the winery, they were sorted and mostly destemmed; 30% 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, 30% of the barrels had been used once before, and the remaining 40% of the barrels were neutral. All the barrels came from France with four different forests represented.

Bottling: The wine was bottled April 24th, 2014. 150 cases were produced.

