



# gc

GROCHAU CELLARS

## 2013 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)

**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.

**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 are mainly composed of thinner Nekia soils which have less water holding capacity than the Jory soils of the Dundee Hills. It is due to this and the 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 September 25th and October 10th, 2013. Grapes were sorted and mostly destemmed; 30% of the grapes went into the fermenter whole cluster. After a five-day cold soak, fermentation began spontaneously. The fermentation lasted for 12 - 14 days with the cap being manually punched down twice a day. It was barrel aged for 18 months in 25% new and 75% neutral oak..

**Bottling:** The wine was bottled April 22nd, 2015. 175 cases made.

