



2014 Dundee 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.

Dundee Hills AVA: Composed of Pinot Noir from two vineyards on opposite ends of the Dundee Hills AVA: 60% of the fruit came from Anderson Family Vineyard and 40% from Vista Hills Vineyard. At 550 feet, Anderson Vineyard faces northeast, which is atypical for Dundee. The soils in this vineyard are thinner than most found in Dundee, resulting in more intensity but less of the jammy qualities than one would expect. Vista Hills is one of the highest vineyards in Dundee at 750 feet. The soils here are predominantly Jory and the vineyard faces southwest, catching the hot afternoon sun.

Fermentation: The grapes were picked in late September, 2014: Anderson Family Vineyard on September 17th and Vista Hills Vineyard on September 22nd. Grapes were sorted and mostly destemmed; 40% 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 barrel: 25% new, 25% once used, 50% in barrels used three years or more.

Bottling: The wine was bottled April 2016. 180 cases made.

