



GROCHAU CELLARS

2012 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)

Case production (vintage 2014 estimate): 8,000

Vineyard Source for the 2012 Eola-Amity Hills Pinot Noir: Anderson Family Vineyard.

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 Dundee Hills AVA: To me, the Dundee Hills AVA is all about prettiness and elegance. The wines from this growing region always have a wonderful floral perfume with a bit of savory herbs. The fruit is very red with raspberry and pie cherries being prevalent. The 2012 vintage was warmer than average, the resulting wines are a balancing act of power and grace.

Anderson Family Vineyard: The 2012 Dundee Hills Pinot Noir is exclusively from Anderson Family Vineyard. To me, Anderson Family Vineyard takes the typical Dundee Hills flavors and aromas and turns them up a couple of notches. Their soils are thinner compared to most vineyards in Dundee, their slopes are steep, and the soil is littered with rocks. These 3 elements bring more "struggles" to the vines and thus more energy to the wine. The fruit profile tends to be darker and the aromas are both floral and full of sweet spices and coffee.

Fermentation: The grapes were picked on October 9th, 2012. Once the grapes reached the winery, they were sorted and mostly destemmed; 40% 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: 40% of the barrels were new, 10% 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. 175 cases were produced.

