



## 2016 Reserve Pinot Noir (FKA 'Antsy Pants')

75 Cases Produced (3 Barrels)

### Vineyard Composition

50% Temperance Hill, Eola-Amity Hills  
Pumphouse Block  
50% Vista Hills Vineyard, Dundee Hills  
Clone 667

### Chemistry

13.5% Alcohol  
4.7 g/L Titratable Acidity  
3.75 pH

### Vintage Notes

This wine is made out of my favorite barrels from the vintage. I love the blending process and liken it to preparing a perfectly balanced plate for dinner guests. The selection and blending process is quite rigorous because I like it that way. First I taste through all of the barrels in the cellar and take notes. It seems that there are always one or two barrels (out of 8-16) in each vineyard lot that have that special, more intriguing, hard-to-put-my-finger-on-ness. I pull those samples aside and have Angie put numbers on them so I don't know what they are. Then I taste through those barrel samples and blend them blind. This takes my head and any politics out of the process and lets me focus on making the best possible wine I can.

### Vineyard Notes

The vineyard sources for this wine (selected blind, please remember) vary by soil, altitude, location and age. They are both exceptionally expressive sites and are among,

if not at, the top classification for their AVA. Temperance Hill Vineyard gets better and better every year we work with it. It is lovingly farmed under the guidance of Dai Crisp and his dedicated full-time crew. Vista Hills Vineyard sits just below the crown of "Grand Cru Hill" in the storied Dundee Hills. It sold and changed names in 2018, but it remains a prototypical Willamette Valley Pinot Noir site.

### Production Notes

This is a reserve wine, whatever that means, but the style is not the typical – bold and oaky - we have been trained to expect from the designation. These chosen barrels are the ones that show subtle promise when young, but are like a rider on the horizon and we may have to wait a while before the true shape of the wine comes into focus. I hold the wine back from release until I feel it is starting to open, but I am sure we could all wait longer to drink it.