

2010 Luciole Vineyard

The Vineyard

Luciole Vineyard is located on Parrot Mountain in the eastern part of the Chehalem Mountains AVA. The vineyard is 3 acres and was planted in 2006 with Pinot noir – 2 acres of Dijon 777 and 1 acre of Dijon 115. The elevation ranges from 500 – 650 ft. and the soils are volcanic; Jory, Nekia and Saum. The fruit was harvested on October 28th yielding 2.2 TPA.

In The Winery

Two-thirds of the bins received from Luciole Vineyard were gently sorted and destemmed as the fruit arrived at the winery. One-third of the fruit was sorted and added to the fermentation tank whole cluster. The wine was cold soaked for 6 days before being inoculated for fermentation. The fermentation took 5 days to complete, with 14 days of additional post-maceration skin contact. After a total of 25 days of skin contact, we pressed off in our old world, half-ton, wooden basket presses, a process that reduces the yield we garner from the must, but insures soft tannins and delicate aromatics. After pressing, the wine was barreled down in French oak for 15 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

Technical Data

Vineyards: Luciole Vineyard Harvest: October 28th, 2010

Whole Cluster: 33%

Cooperage: 15 Months French Oak

Bottled: March 2nd, 2012

pH: 3.58 Alcohol: 13.0% Production: 196 cases

Review

A wonderfully complex and layered nose featured notes of red cherry, raspberry, earth and hints of briar and spice. There is a lovely restraint to the detailed, intense and equally complex favors that possess a dusty and moderately austere mouth feel before terminating in a persistent, complex and attractively dry finish. This will need a few years to shed the austerity and flesh out but it should be well worth the wait.

Allen Meadows, Burghound