



PINOT NOIR
WILLAMETTE VALLEY, OREGON

VITAE SPRINGS VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144
ALCOHOL 12.5% BY VOLUME. CONTAINS SULFITES.

2011

2011 Pinot noir

Vitae Springs Vineyard

Release Date: September 1, 2013

Retail Price: \$32.00

Production: 362 cases

Crop Level: 2.6 tons/acre

**Harvested: October 27,
2011**

Bottled: February 2013

Alcohol: 12.5%

**Suggested Pairings: Pork
tenderloin, salmon,
risottos, and wild birds**

**Aging Recommendations:
Up to 8 years**

Available Bottlings:

- 750 mL Bottles
- 3 L Jeraboams

Vineyard Notes

Mark began using the Pinot noir grown at Vitae Springs in 2002 to provide the consistent backbone for our Villages Cuvée. The vines are adjacent to the Pinot gris plants in the Inwood Block that supply the bulk of the gris for our Vitae Springs Vineyard Pinot gris. In 2007, the vineyard was expanded to the west with the addition of the Caleb and Hare blocks planted with Pinot noir clones 777 and 114. Mark decided after the 2008 vintage to taste through the individual barrels of Vitae Springs Pinot noir and see if there was a subset of barrels that would justify producing a single vineyard wine. The answer was "yes" in 2009, 2011 and 2012.

Production Notes

Two clones of Pinot noir were de-stemmed and fermented in small stainless tanks after a two-day cold soak. The wine aged for 16 months in 33% new French oak barrels and was bottled by gravity without fining.

Vintage Notes

The 2011 season began with a very cool spring. This delayed shoot growth and the flowering phase occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid-to-late October and was the latest in our 24 year history.

The 2011 vintage produced wines with very bright, discrete flavors with moderate alcohol (12-13%). They all have a bit more stuffing in the mid-mouth with a broader and slightly denser tannin structure than 2010. Their excellent acidity, precisely detailed aroma and flavor expressions and balance will make them excellent partners with food and allow our best wines to age more than a decade.

Tasting Notes

Brilliant red fruits: fresh raspberries, cherries and wild strawberries dominate the nose of this wine. There are also lovely perfumed flowers and sweet spice notes. The mouth is much denser with immediate weight on the palate and tongue with darker cherry, sweet earth, and darker spices. Lovely acidity blends with the broader density on the palate that is typical of all our Pinot noirs in 2011. The sweet earth, wild flowers and darker red fruit dominate the finish.