



ST. INNOCENT

PINOT NOIR

WILLAMETTE VALLEY, OREGON

VITAE SPRINGS VINEYARD

PRODUCED AND BOTTLED BY  
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144  
ALCOHOL 14.2% BY VOLUME. CONTAINS SULFITES.

2012

# 2012 Pinot noir

*Vitae Springs Vineyard*

**Release Date: September 1, 2014**

**Retail Price: \$32.00**

**Production: 219 cases**

**Crop Level: 1.9 tons/acre**

**Harvested: October 7-12,  
2012**

**Bottled: February 2014**

**Alcohol: 14.2%**

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

**Aging Recommendations:  
Up to 10 years**

**Available Bottlings:**

- 750 mL Bottles
- 3 L Jeraboams

## Vineyard Notes

I 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

The de-stemmed grapes were fermented in small stainless steel fermenters with no SO<sub>2</sub>, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 30% of which were new, for 16 months before bottling by gravity and without fining.

## Vintage Notes

2012 began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

## Tasting Notes

The St. Innocent 2012 Pinot noir, Vitae Springs Vineyard has dense, dark cherry fruit in its nose along with dark flowers, dried citrus peel, allspice and hints of plum. Silky in texture, complex red fruit flavors wash over your palate with nuances of clove, tangerine, spice box, and dried flowers. It has a balance of elegance and richness that charms while not overpowering your senses.