



S^t INNOCENT

PINOT NOIR

WILLAMETTE VALLEY, OREGON

SHEA VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.

YAMHILL-CARLTON DISTRICT AVA

2016 Pinot Noir

Shea Vineyard

Production: 920 cases

94 Points – Vinous – June 2019

Crop Level: 2.4 tons/acre

**Harvested:
September 14th, 2016**

Bottled: February 2018

Alcohol: 13.5%

**Suggested Pairings: Hearty
dishes with some sweetness
and richness like lamb
chops, pork tenderloin,
duck breast and lentil
dishes**

**Aging Recommendation:
Up to 15 years**

Vineyard Notes

Shea Vineyard is located in the Yamhill-Carlton District AVA, 35 miles SW of Portland, Oregon. The grapes for this wine come from two blocks: Block 6 faces SE on a hillside of shallow sedimentary soil at an elevation of 450' to 500' planted with Pommard and 115. The Terrace Block is a very steep SW slope planted in 2002 with the Pommard clone.

Production Notes

The de-stemmed grapes were fermented in 4-8 ton stainless steel and oak fermenters with no SO₂, allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 26% of which were new, for 16 months before bottling by gravity without fining.

Vintage Notes

2016 was the third in a string of warm summers and early harvests. It produced the smallest crop of the three. The harvest began with a bit of heat and dehydration in the fruit. This immediately resolved with cooler temperatures and the rest of the harvest produced well balanced fruit with lovely flavors and ripe tannins. We finished picking at the end of September, producing a total of 10,200 cases. In general 2016 produced lush, early-drinking wines with lovely aromatics and accessible fruit, spice and floral notes. They can be aged and are quite approachable in their youth.

Tasting Notes

The density of aromas of the 2016 Pinot noir Shea Vineyard are apparent before your nose even reaches the glass. Compellingly rich dark flowers, berries, sweet herbs and cassis slowly fill your mouth. It is beautifully balanced given the intensity of the savory fruit and spice flavors arrayed across your mid-palate. The tannins are dense yet still well rounded and enhanced by just the right touch of acidity. It is gratifying that this ripe site in this warm vintage has many dimensions that will reveal themselves as it ages.