



ST. INNOCENT

PINOT NOIR
WILLAMETTE VALLEY, OREGON

SHEA VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144
ALCOHOL 13.0% BY VOLUME. CONTAINS SULFITES.

2011
YAMHILL-CARLTON DISTRICT AVA

2011 Pinot noir

Shea Vineyard

Release Date: May 26, 2013

Retail Price: \$45.00

Production: 874 cases

Crop Level: 2.3 tons/acre

**Harvested: October 26,
2011**

Bottled: February 2013

Alcohol: 13.0%

**Suggested Pairings:
Lamb chops, pork
tenderloin, risotto, lentils**

**Aging Recommendations:
Up to 15 years**

Available Bottlings:

- 750 mL Bottles
- 1.5 L Magnums
- 3 L Jeraboams

Vineyard Notes

Shea Vineyard produces Pinot noirs that are dense, dimensional, and rich with flavor and extract. These Pinot noirs emphasize weight with good acidity, layered flavors, well concentrated fruit, and specific flavors of dark, dried flowers and a rich forest-floor, morel, truffle undertone. Shea Pinot noirs consistently out-age wine from other sites and are the most complex and detailed wines we produce.

Shea is actually two vineyard separated by a steep ravine. Both of the blocks used for St. Innocent are located in the East Field. Block 6 was planted in 1998 with Dijon clone 115 and a small amount of Pommard. It lies on a long SE slope at about 600' in elevation. The Terrace block faces SW, is planted with Pommard clone, and gets its name from the terrace carved into its steep slope.

Production Notes

The de-stemmed grapes were fermented in two small tanks after two days of cold maceration. The wine aged for 16 months in 32% new French oak barrels and was bottled by gravity without fining.

Vintage Notes

2011 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.

Tasting Notes

The 2011 Shea has intense, dark aromas of red and black fruits, dark flowers, anise and layered spices. Dense mixed berry fruits, spices and dried flowers layer the palate with broad, rich tannin and solid acidity. It is clearly the most complex and dimensional wine I produced. The level of richness, acidity and dense tannin structure will allow it to evolve over two decades.