



2012 Pinot noir

Shea Vineyard

Release Date: May 24, 2014

Retail Price: \$55.00

Production: 630 cases

Crop Level: 1.6 tons/acre

Harvested: October 8, 2012

Bottled: February 2014

Alcohol: 14.0%

**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 20% new French oak barrels and was bottled by gravity without fining.

Vintage Notes

The 2012 season 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 2012 Shea nose is dense with wild black cherry, black raspberry, dark rose, cola, and dark licorice aromas. The mouth is equally huge with dark, concentrated fruits, white pepper, floral, and roasted dark sweet spices. Hints of roasted coffee, dark dried fruits, and flowers carry into its dark, broad, and surprisingly ripe and supple tannin draped finish that extends and lingers between sensual dark fruit and floral notes for more than a minute.