



PINOT NOIR
WILLAMETTE VALLEY, OREGON

SHEA VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BV-OR-144
ALCOHOL 14.4% BY VOLUME. CONTAINS SULFITES.

YAMHILL-CARLTON DISTRICT AVA

2014 Pinot noir

Shea Vineyard

Release Date: May 28th, 2016

Production: 946 cases

94 Points – Washington Wine Blog

94 Points (Cellar Selection) – Wine Enthusiast

93 Points – Vinous

92 Points – Wine Advocate

Crop Level: 3.0 tons/acre

**Harvested: September 22nd,
2014**

Bottled: February 2016

Alcohol: 14.4%

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

**Aging Recommendation: Up
to 15 years.**

Vineyard Notes

Shea Vineyard Pinot noirs emphasize weight with good acidity, layered flavors, concentrated fruit and terroir specific flavors. The Shea Pinot noirs Mark has produced consistently out-age wines from other sites. He also considers them to be the most complex and detailed wines he makes. The best wines of Burgundy are exceptionally detailed wines that age very well. If we apply that Standard to Oregon, Shea is a great vineyard. Shea is actually two vineyards 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 (11 rows). It lies on a long SE slope at about 600' in elevation. The Terrace Block faces SW, is planted with the Pommard clone and gets its name from the terraces carved into its steep slope.

Production Notes:

The de-stemmed grapes were fermented in two Burgundy oak fermenters with no SO₂, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 20% of which were new, for 16 months before bottling by gravity and without fining.

Vintage Notes:

The 2014 season began with sunny and warm spring weather. Bloom occurred in the second week of June, about 10-14 days earlier than normal. Good weather during bloom set a normal to large crop requiring thinning at about half of our vineyard sites where we removed 20-50% of the clusters. The summer continued to be warm with more 90°+ days than normal. Extra vigilance in the vineyard was required in July due to humidity that increased the mildew pressure. We began the harvest with Oeil de Perdrix on September 12th, closely followed by Chardonnay on the 17th and the first Pinot noir on the 19th. The last Pinot noir from Temperance Hill Vineyard arrived on October 8th and the final Pinot blanc from Freedom Hill Vineyard arrived on 10th. This was our largest harvest ever: 240 tons of fruit resulting in 13,200 cases of wine. With clean, ripe, and very flavorful fruit we were able to create bright and pleasurable wines.

Tasting Notes:

Strikingly rich, sweet black cherry/red berry aromas dominate the 2014 Pinot noir Shea Vineyard's nose. Red rose, violet and chocolate covered cherries layer in, creating a pool of loveliness. This carries through to the mouth with loads of sweet berry, cherry, floral and sweet spice flavors. Swallowing does little to reduce the riot of flavors; rather, it reveals the dimensions of dried floral, wild berry, nutmeg, cinnamon and sweet herbal notes that lie await after the generous first impressions fades. Ripe sweet tannins balanced by fresh acidity create a backbone of structure for this abundant wine to age up to 15 years.