



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.

YAMHILL-CARLTON DISTRICT AVA

2013 Pinot noir

Shea Vineyard

Release Date: May 23, 2015

Retail Price: \$55.00

Production: 1,002 cases

Crop Level: 2.9 tons/acre

**Harvested: September 28,
2013**

Bottled: February 2015

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 Burgundy oak fermenters with no SO₂, allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 28% of which were new, for 16 months before bottling by gravity and without fining.

Vintage Notes

2013 was more stressful psychologically than the actual challenge posed by weather conditions. The primary reason for our success is that the grapes were almost completely ripe and clean when the weather conditions deteriorated. There were good tannins, balanced maturity and nice flavors.

We expected an early harvest, likely to occur in warm conditions, beginning in the final third of September. Unfortunately on 9/21, with only a few sites picked, it began raining. Normally in Oregon it rains for 2-4 days, then clears. In 2013 the clouds shut out the sun for 11 days and it rained for nine of them. After the rain stopped, we had beautiful sun and one of the driest Octobers on record. The key to success was to pick before, during and after the rain, *based on the maturity and disease risk at each site and each block.*

Tasting Notes

The 2013 Shea nose is dense with wild black cherry, black raspberry, cassis, dark rose, cola, and dark licorice aromas. The mouth is equally huge with dark, concentrated fruits, white pepper, 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.