



PINOT NOIR

YAMHILL-CARLTON DISTRICT AVA

SHEA VINEYARD

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

WILLAMETTE VALLEY, OREGON

2019 Pinot Noir

Shea Vineyard

Production: 1275 cases

Crop Level: 3.0 tons/acre

**Harvested:
September 30th, 2019**

Bottled: March 2021

Alcohol: 13.5%

**Suggested Pairings: Lamb
Chops or Duck Breast
with lentils**

**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

The weather was unusually dry, with the spring rains ending almost two months early. Bloom was mid-June in warm, dry conditions giving excellent fruit set. Lots of clusters meant lots of thinning. After almost 5 months of dry, warm weather, we began picking Chardonnay on September 19th. Pinot noir from Shea came on 9/24 and we finished picking on 10/5 with the Postes Verde field at Temperance Hill. The fruit was clean, with ripe tannins and lovely flavors.

Tasting Notes

The 2019 Shea Pinot Noir has dried floral, berry, and sweet earth aromas with allspice and white pepper. On the palate, the floral notes are mixed with a mélange of wild berries, fresh cranberry, dried strawberry, and ground sweet spices. This wine is an example of the complexity of our wines from Shea Vineyard and the broad complexity of flavors from a cooler vintage, bringing the multitude of flavors beyond fruit to the forefront. These textures and flavors extend into its long-layered finish.