

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. CON TAINS SULFITES.

WILLAMETTE VALLEY, OREGON

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

2019 Pinot Noir Shea Vineyard

Production: 1275 cases

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

Moderate spring weather was followed by a wet June that extended into early July. Temperatures were mostly moderate during the summer, with few heat spikes compared to vintages before or after 2019. Unfortunately, higher humidity during the late summer brought significant mildew pressure, especially in Temperance Hill and Momtazi vineyards, where 1/3 of the fruit was removed because of disease. We began picking for sparkling wine on September 20th, with Chardonnay following on September 23rd and 24th. The Pinot noir harvest began with Freedom Hill on September 26th and ended with the last block at Temperance Hill on October 12th. The fruit was mostly clean and ripe with nicely developed tannins. Cooler temperatures during picking resulted in wines with medium weight and good balance.

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.