



ST. INNOCENT

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

Technical Details

Production: 1056 Cases
Crop Level: 2.5 tons/acre
Harvest: 9/28/20
Bottled: April 2022
Alcohol: 13.5%
Aging: Drink now

Vineyard

One of Oregon's most lauded vineyards, 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

The de-stemmed grapes were fermented in 4-8 ton stainless steel and Burgundy oak fermenters with no SO₂, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 25% of which were new, for 16 months before bottling by gravity without fining.

2020 PINOT NOIR

SHEA VINEYARD

YAMHILL-CARLTON AVA

Trade Focus: Our favorite wine from a challenging vintage. Lovely complexity with floral notes.

Tasting Notes

Lots of dark red fruit, spice and floral notes with hints of smoke on the nose. Similar broad layers of flavor across the palate. Nice concentration and weight that continues into the finish with dried floral notes.

A Note About The 2020 Vintage From Mark Vlossak,

Winemaker

At the beginning of September 2020, the vintage looked to be an almost perfect growing season with very small open clusters and a lot of excitement about the quality of the upcoming harvest. Then, the fires began in the Santiam Canyon west of Salem. Located 20-35 miles from our vineyard sites, the actual fires were not close to vineyards. However, a significant amount of smoke blew east from the Santiam Canyon into the Willamette Valley, especially for the first 4-5 days. At that time, there was little research about how to test for smoke taint, and only general advice on treatment if you knew you had a smoke problem in the wine. The problem was: did we?

As we did not detect smoke in the grapes or the fermenters, I picked the grapes, made the wines, and observed for signs of smoke taint. We found none, even after a year in barrel, so after 17 months of aging, we decided to bottle the wines as vineyard designates. Now, this wine is available for sale at a significantly reduced price. Why? Recent research suggests that some smoke compounds can be present in a non-aromatic state – “glycosylated”- or hooked to a glucose molecule. Over some time, even years, those compounds can shed their glucose and become smoky, even if they are lovely now. So, they may not be age-worthy. You trust the wines I sell to be top quality, whether you drink them now or in a decade. So, every bottle will be marked with a fire/smoke graphic and have a QR code link to a full explanation.

After assessing these wines in a series of blind tastings with senior staff, the 2020 Pinot noir, Shea Vineyard stood out as being particularly interesting, with lots of complexity and the dimension we expect from Shea Vineyard, with a touch of smoke on the finish that some people love. Drink this wine before 2026. I am concerned about longer-term aging.