

GEODESY



CHEHALEM MOUNTAIN VINEYARD PINOT NOIR

2018

Picked at optimal maturity, hand harvested, night pick, hand sorted, 15% whole cluster, gravity to tank. Concrete open top tank, 17-day maceration includes 5-day cold soak, native malolactic, 14 months elevage (sur lies), unfinned, unfiltered.

VINTAGE NOTES

2018 was an exceptionally warm and dry vintage for Oregon and allowed us to fine-tune our Geodesy wine-style. We are seeing the potential of these magnificent vineyards and we'll continue to honor them through our farming practices and stewardship of the land. Our chemistries were balanced and native fermentations were healthy, yielding wines with impeccable purity and freshness.

TASTING NOTES

Deep violet, with bright aromas of raspberry, forest floor and fennel. A pure, crystalline palate of pomegranate, cardamom and clove is richly textured with generous but fine, well-integrated tannins and forest notes on the finish.

PROFILE

APPELLATION	Chehalem Mountains, Willamette Valley
VINEYARD	Chehalem Mountain Vineyard
SOIL	Dupee silty loam
ELEVATION	300 - 520 feet
HARVEST	September 30, 2018
COOPERAGE	Aged 14 months in 43% new French oak; Francois Frères, Taransaud, Cadus
COMPOSITION	100% Pinot Noir
ALCOHOL	14.4%
BRIX PH TA	24.5° 3.31 5.6 g/L
BOTTLED	November 14, 2019
PRODUCTION	174 Cases