

Colene Clemens Vineyards Victoria Pinot Noir

THE FACTS



COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Chehalem Mountains

CEPAGE: 100% Pinot Noir

WINEMAKING: Winemaking: The 2021 growing season was another warm and dry one, but certainly not the warmest of recent memory. Harvest began on September 13 and continued through the 17, after which we took almost a week off due to a small shot of rain, and resumed picking the 23 through the 26. Once in the winery, the fruit was 100% destemmed into small stainless steel tanks and began a 4—5 day cold soak. Following this, tanks were gently warmed, and fermentation by indigenous yeast began and continued for 10-14 days. Throughout primary fermentation, the tanks were gently punched down by hand twice daily. Once fermentation was complete, the wine remained in tank for 5-7 days of extended maceration, after which it was drained and the skins and seeds went to press to very gently to procure the remaining juice. Both the free-run juice and pressed juice went directly to barrel without settling. After aging for 11 months in 39% new, 33% 1 year, 22% 2 year, & 7% 3 year old French oak barrels, the wine was blended in September and bottled in December of 2022. Clonal composition: 39% Dijon 777, 29% Dijon 115, 27% Dijon 667, & 5% Pommard SRP: \$

ALCOHOL BY VOLUME: 14.1%

AGING: Fantastic right now, and will age 10-15 years.

THE STORY

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional pinot noir, and named the property in honor of Victoria's mother. Wine production began in 2008, and Winemaker & Vineyard Manager Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning.

PHILOSOPHY: The vineyard is completely dry farmed, and we take a pragmatic approach to viticulture: we use sustainable and organic processes whenever possible. We are firm believers in taking care of our soil, practicing crop reduction for low yields and improved quality, and hand-harvesting our fruit at its optimal physiological ripeness for maximum flavor and intensity.

THE ADJECTIVES

OVERALL: Impressively intense and plush

AROMAS / FLAVORS: Bramble, forest berries, and plums with vanilla and allspice

MOUTHFEEL: Generous, structured and indulgent

THE SELLING POINTS

The highest expression of our estate

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation



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