



Soléna

2011 PINOT NOIR

Domaine Danielle Laurent

THE VINTAGE

As the 2010 vintage set a record for a delayed harvest picking decision, we were surprised to see 2011 set a new record. For most of the Willamette Valley, the entire growing season was late. Starting with a cold and rainy spring we did not see bud break before May. The very mild summer hindered the large crop from catching up through bloom and veraison. In our vineyards, we helped the vines gain as much sun as possible by dropping fruit and increasing the exposure to the clusters by pulling leaves. When the rain started in October, it added to our concern. We opted to wait to harvest and fortunately the rain stopped, allowing the fruit to end its maturity. This long and steady growth increased the structure and complexity of the fruit in a very positive way. The grapes reached their peak maturation with a load of ripe flavors, tannins, acidity and color. Before the end of fermentation it was apparent that this unique vintage was worth the wait and the effort. The complexity and balance is beautiful, resulting in wines with strong fruit character and structure, ideal for cellar aging.

THE VINEYARD

In May 2000, Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate as their wedding gift to each other and registered with premium nurseries for Pinot Noir vines as wedding gifts. The vineyard has been farmed biodynamically since the second leaf. As the vines get older the wines seem to become more complex and inviting. Now 20-acres, the estate vineyard is located in the Yamhill-Carlton District, adjacent to Shea Vineyard. Willakenzie, the predominant soil type, is best known for its excellent drainage. The clones planted on our estate include Pommard, and Dijon clones 115, 667, 777, and 828. The Burgundian clones produce an intricate array of flavors from which we create our estate blend. The blocks were closely monitored as harvest approached, and the picking date was chosen based on the flavors and harvested by hand.

VINIFICATION

The grapes were hand-harvested and hand-sorted. Our EuroPress Destemmer gently removed the berries from their stems with a fingerlike mechanism causing minimal fracturing at the stem base. Cold maceration preceded the fermentation for a total of 18 days of skin contact. The fruit was then gravity-fed directly into tank. Rather than traditional daily punchdowns, the rotary barrels rotate on special wheels, carefully and gently extracting color and tannins. 100% malolactic fermentation occurred for a 7 month period. Using barrels from a variety of coopers, the wine was aged for 13 months in French oak (37% new). The wine was bottled unfiltered and unfined.

VINEYARDS

Harvest Date
October 20, 2011

Yield Brix
2.8 tons/acre 21.4°

THE WINE

Varietal
100% Pinot Noir

AVA
Yamhill-Carlton District

Alcohol pH
13.7% 3.56

Production
1200 cases

Release Date
May 2013

Winemaker
Laurent Montalieu

TASTING NOTES

The aromatics are giving and voluptuous with notes of black cherry, leather, anise, bramble and hints of red cedar. On the mouth it has a certain refined elegance with soft tannins, violets, earth and cassis. Enjoy now or cellar through 2017.