



# Soléna

## 2013 PINOT NOIR

### *Domaine Danielle Laurent*

#### VINEYARDS

##### Harvest Date

*October 4-5, 2013*

##### Yield

*2.0 tons/acre*

#### THE WINE

##### Varietal

*100% Pinot Noir*

##### AVA

*Yamhill - Carlton AVA*

##### Alcohol pH

*13.4% 3.6*

##### Production

*925 cases*

##### Release Date

*May 2015*

##### Winemaker

*Laurent Montalieu*

#### TASTING NOTES

*The aromatics are giving and voluptuous with notes of black cherry, leather, mint, 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 2020.*

#### THE VINTAGE

A tale of two vintages, the Willamette Valley saw near-perfect weather up until late September when the remnants of typhoon Pabuk from the Western Pacific slammed into the Pacific Northwest and forced a brief intermission from harvest activity. When the sun returned in the first week of October it brought about one of the warmest and driest Octobers on record. A classic Indian Summer.

An exceptionally dry, mild winter ushered in a growing season in the Willamette Valley that commenced with bud break in early April, roughly two weeks ahead of its typical schedule. Bloom occurred in mid-June under clear, blue skies leading to the commencement of harvest on September 13th - a full month earlier than 2011. The rain and cold arrived on September 27th and Laurent Montalieu decided to wait it out before picking the remaining 60% of our crop. This decision proved to be fortuitous as the warmth of October allowed for superb sugar levels in the berries coinciding with perfect physiological ripeness. Laurent described this as an incredible ending to a challenging harvest with the berries picked before the rain showing more delicacy and finesse, while the berries picked after the rain show deeper, darker, more complex fruit. In the end, the wines of 2013 will become another exceptional, and classically Oregon vintage.

#### 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 14 days of skin contact. The fruit was then gravity-fed directly into tank. Rather than traditional daily punch downs, the rotary barrels rotate on special wheels, carefully and gently extracting color and tannins. 100% malolactic fermentation occurred for a 4 month period. Using barrels from a variety of coopers, the wine was aged for 9 months in French oak (40% new). The wine was bottled unfiltered and unfined.