

# 2011 VIDON Pinot Noir

## Estate Barrel Select



### The Wine

This is the 9th vintage from this block and it was the latest harvest on record. A warm spring, great fruit set, cool and cloudy summer, not enough heat to ripen normal load by early October. A dry fall and extended hang-time and saved the vintage. Less sugar but more acid than normal, low pH/high TA. Harvest was on October 23rd and bottling on April 25, 2013 after 18 months in French oak. My favorite 4 barrels. A complex wine showcasing black cherry, licorice, earthy cedar with mild, dusty tannin and a finishes of chocolate. Retained, delicately balanced and coy, this wine is already showing some luscious age.

Blend: Clones Pommard and 777

Production: 99 cases

ALC: 13.9% pH: 3.6 TA: 6.3

### The Vineyard

Located in the Chehalem Mountains AVA between 300 and 500 feet of elevation, 3 miles north of the Dundee Hills. The site is southwest facing and very warm with deep volcanic Jory soil. The 3 blocks of Clones 777, 115 and Pommard were planted in 2000 and 2001 with a vine density of 1,555 per acre.

### The Winemaking

Minimal intervention is our winemaking philosophy. The processes are gentle and natural with gravity used whenever possible to avoid pumping - meaning a forklift is often required. The grapes are picked by hand and delivered in small bins to the winery on the vineyard. The fruit is generally very clean when it arrives but it is hand-sorted again before passing into the de-stemmer and 1 ½ ton fermentation tanks. After an initial "cold soak" (below 60 degrees) for 3 to 5 days to extract color and flavor from Pinot Noir's small, thin-skinned grapes, fermentation is allowed to occur spontaneously with indigenous yeasts. The cap is punched down by hand, usually twice each day in the beginning and as needed thereafter. After fermentation is complete (usually 7 to 10 days) the wine is allowed to settle for a few days before being moved into French oak barrels and then into the barrel room for aging and malolactic fermentation.



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