



2015 GREGORY RANCH PINOT NOIR

YAMHILL-CARLTON AVA

The Gregory Ranch is a 21-acre vineyard planted on a 100+ acre property in the forested foothills of the coast range in the Yamhill-Carlton AVA. The vineyard is surrounded by old-growth Douglas Fir, pine, and large sprawling oak trees. Wild elk and black bear roam the woods, and the forest floor is laced with truffles and mushrooms of all types. Always one of our most robustly earthy and tannic Pinot Noirs.

Farming

- Soils: Willakenzie marine sedimentary sands and clays on sandstone
- Exposures: South and east-facing at 460 feet
- Vines: 10 years old
- Clonal Selections: Pommard, Wadenswil, Dijon selections 115, 114, 667, 777

Winemaking

- 20% whole cluster fermentation, 10-17 days in stainless tanks. Small lot fermented in stainless rounds (2-5 tons). Pumpovers and punchdowns during primary ferment
- 228L and 500L French oak Barriques
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 11-month élevage in barrel
- No fining. Cross-flow filtered

Tasting Note

This great terroir always takes several years to begin to open and express. Now, with seven years of bottle age, the 2015 is a perfectly aged Gregory Ranch Pinot Noir! Driven by a core of sweet, mushroom-y, loamy forest floor, this wine boasts loads of complexity with blackberries, dark raspberries, roses, and sweet purple flowers, incense, sweet spice, and pepper. Seamless and richly fruited with a silky texture and so much to unpack. I spent nearly an hour with this glass and watched as it continuously unfurled and changed in so many positive ways

Technical Details

- Alcohol: 13.2%
- Varietals: 100% Pinot Noir
- Harvest Dates: September 19-30, 2015



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