

Pinot Noir

WILLAMETTE VALLEY, OREGON
2011

13.6% ALC. BY VOL.

QUOTH THE RAVEN, 'NEVERMORE'

Nevermore reflects the unique qualities of the Willamette Valley as a whole, rather than focusing on individual single vineyard sites. Blending fruit from several sites within the valley allows us to draw upon the finest qualities of each region and vineyard, yielding a wine of depth and character.

The 2011 Vintage

Our 2011 Gothic Pinot Noir was harvested during the third week of October, from three vineyards in distinct sub-AVA's of the Willamette Valley: Monk's Gate, (Yamhill-Carlton) Hyland, (McMinnville), and Willakia (Eola-Amity Hills). After a cool start to the growing season, grapes matured late into an Indian summer under warm, sunny skies, allowing us to harvest beautiful, mature fruit under ideal, albeit later than usual, conditions. 2011 is on record as the latest harvest ever throughout the Willamette Valley.

Vinification Method

Post-harvest, our fruit was hand-sorted and de-stemmed. After a brief cold soak, each vineyard parcel was vinified and aged individually prior to blending. The wine aged for 10 months undisturbed (save for a single racking) in French oak, of which 25 percent was new. A slow, natural malolactic fermentation completed in early spring. Alcohols and flavors are indicative of archetypal, cool-climate, Willamette Valley Pinot.

Tasting Notes

Classic Oregon aromas of fresh, wild red fruits are complimented by hints of spice from restrained use of new oak. Savory notes of mineral and herbs create harmony with bing cherries and cranberry. The palate is elegant, balanced and clean, with a lingering, palate cleansing finish and structure.



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