Gothic ‘Nevermore’ Pinot Noir 2012 Edition

Quoth The Raven, ‘Nevermore.’

Nevermore Pinot Noir 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.

An Exceptional Vintage

Our 2012 Gothic ‘Nevermore’ Pinot Noir was harvested during the second and third weeks of October, from three vineyards in distinct sub-AVAs of the Willamette Valley: Monk’s Gate (Yamhill-Carlton), Hyland (McMinnville), and Willakia (Eola-Amity Hills). A dry, consistently warm summer provided us with mature fruit harvested at the peak of ripeness, indicative of our individual vineyard sites—quite the counterpoint to cool 2011 growing season. 2012 is shaping up to be the best vintage since 2008 for Willamette Valley Pinot Noir.

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 fifteen percent was new. A slow, natural malolactic fermentation completed in early spring. Bottling took place the last week of August following harvest.

Tasting Notes

A violet/crimson hue immediately draws attention to the ripe and temperate vintage. Aromas of classic, dark Oregon Pinot Noir fruit, brimming with black cherry and wild dark berries, are complimented by hints of spice from restrained use of new oak. Layered flavors of ripe, luscious blue and black berries wash over a core of delicious fresh fruits. A balanced, velvet mouthfeel retains hallmark softness and acidity. The palate is balanced and clean, with a lingering, palate cleansing finish. A delicious Nevermore!

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