

Pinot Noir

WILLAMETTE VALLEY, OREGON

Gothic 'Nevermore' Pinot Noir 2018

Quoth The Raven, 'Nevermore.'

Nevermore Pinot Noir reflects the unique qualities of the Willamette Valley as a whole, rather than focusing on individual 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 2018 Vintage

Our 2018 (10th!) harvest took place over a longer stretch than the past few years; most of our fruit was picked during the third week of September, while our last pick, from Hyland Vineyard, came in on 10/12. In 2018 we were able to add a chunk of biodynamically farmed fruit to our core vineyard sources, and lucked into a pinch of outstanding fruit with exemplary depth from the steep, volcanic slopes of the Chehalem Mountains. While the vintage was warm with ample sunshine, there were no heat spikes or dramatic events which adversely impacted fruit quality. Cool evenings throughout September and October allowed our fruit to gain in complexity and provided the opportunity to harvest at optimal ripeness and balance.

Vinification Method

Following a two-day cold soak and primary fermentation, the wine was settled, racked to barrel and aged for 11 months in French oak (15% new) from a variety of coopers. Malolactic fermentation occurred naturally in barrel. At Gothic, we continue to support biodynamic farming practices. Roughly 25% of fruit used in our 2018 Nevermore was grown in a biodynamically farmed vineyard in Yamhill-Carlton.

Tasting Notes

Our 2018 Nevermore Pinot Noir displays our trademark combination of high toned & dark fruits, judicious use of oak (only a small portion of which was new) and a balanced structure which is comfortable alongside various types of cuisine.

What began as a wing and prayer between two friends has turned into a decade of winemaking. Thanks to everyone for their support, and cheers to Nevermore's 10th anniversary!



www.gothicwine.com

