

2016 MEREDITH MITCHELL PINOT NOIR

Meredith Mitchell Vineyard is a truly unique spot, superbly windy as it is exposed to the blustery winds coming through the Van Duzer Corridor. All own-rooted Pommard clone vines planted on Jory (volcanic) and Yamhill (silty clay loam) soils with unusual, for the region, wide spacing and single wire trellis system. This certified biodynamic vineyard is where we say, "all the magic happens." Late, slow ripening, wonderful tannin intensity with unmistakably pronounced blue-black aromatics.



VINEYARD

VITICULTURAL AREA

McMinnville AVA

Pommard (own rooted)

GROWER/OWNER

Owned by Susan Meredith and Frank Mitchell

SOIL TYPE

Jory

CLONE SELECTION

VINE AGE

Planted in 1990

VINEYARD SIZE

Total of twenty-two acres, Averæn contracts 2.4 acres in the Alta block

ASPECT/ELEVATION

South facing at 560' elevation

WINEMAKING

WINEMAKER

Adam Smith

VARIETIES

HARVEST

100% Pinot Noir

September 29th

FERMENTATION

Native yeast fermentation in temperature controlled stainless steel with 20% stem inclusion

AGING

12 months in French oak - 50% new, 25% second use, 25% neutral

BARRELS

François Frères & Rousseau barrels (228L)

ALC 13.6%

pH 3.61

TA 6

PRODUCTION 5 barrels

UPC 853868006512

PRESS

92 POINTS - VINOUS

"Blackberry and boysenberry aromas are complicated by suggestions of cola and candied violet, and a smoky mineral note lends nervy lift. Incisive dark berry and bitter cherry flavors slowly gain flesh and become sweeter in the midpalate. Impressively precise and energetic, delivering strong finishing thrust and dusty, building tannins that make a late appearance."

— Josh Raynolds