



2017 CROFT VINEYARD PINOT NOIR

Farmed by Lee & Chancy Croft, this certified organic vineyard was planted with Pommard & Wadenswil clones in 1985 and sits at 380 feet elevation on southeast facing slopes. Bellpine soils (the only in our program) characterize the site with silty clay loam and uplifted seabed over sandstone parent material. That marine-influenced soil paired with a microclimate that is metered and less windy than most other spots in the Willamette Valley gives the wines from this site a particular intensity and power without being overtly tannic or overripe.



VINEYARDS

VITICULTURAL AREA

Mt. Pisgah-Mistletoe AVA

GROWER/OWNER

Lee and Chancy Croft with consulting viticulturist Ray Nucló

SOIL TYPE

Bellpine (silty clay loam, uplifted seabed) over sandstone parent material

VINE AGE / CLONES

Planted in 1985 to Wadenswil & Pommard

VINEYARD SIZE

Total of sixty-seven acres, Averæen contracts one acre of each clone

ASPECT / ELEVATION

Southeast facing at 380' elevation

WINEMAKING

VARIETIES

100% Pinot Noir

HARVEST

October 14th

FERMENTATION

Native yeast fermentation in temperature controlled stainless steel with 50% stem inclusion

AGING

12 months in French oak ~- 50% new Remond & Cavin barrels (228L)

LABS

13.2% alc. by vol. 3.6pH 6.46 TA

UPC 853868006482

PRESS

92 POINTS, VINOUS

“Deep lurid red. Spice- and smoke-accented cherry, raspberry and musky floral scents are complemented by building mineral and earth accents. Concentrated yet lively in character, offering intense cherry, Chambord and cola flavors that tighten up slowly on the back half. Smoothly plays power off finesse and finishes very long and appealingly sweet, with dusty tannins sneaking in late.” - Josh Reynolds