



PINOT NOIR

YAMHILL-CARLTON DISTRICT AVA

SHEA VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.

WILLAMETTE VALLEY, OREGON

2017 Pinot Noir

Shea Vineyard

Production: 923 cases

Crop Level: 3.4 tons/acre

Harvested:
September 26th and 28th, 2017

Bottled: March 2019

Alcohol: 13.5%

Suggested Pairings: Hearty dishes with some sweetness and richness like lamb chops, pork tenderloin, duck breast and lentil dishes

Aging Recommendation:
Up to 15 years

Vineyard Notes

Shea Vineyard is located in the Yamhill-Carlton District AVA, 35 miles SW of Portland, Oregon. The grapes for this wine come from two blocks: Block 6 faces SE on a hillside of shallow sedimentary soil at an elevation of 450' to 500' planted with Pommard and 115. The Terrace Block is a very steep SW slope planted in 2002 with the Pommard clone.

Production Notes

The de-stemmed grapes were fermented in 4-8 ton stainless steel and oak fermenters with no SO₂, allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 21% of which were new, for 16 months before bottling by gravity without fining.

Vintage Notes

2017, after three very warm and early harvests, brought a welcome change with cooler temperatures during the summer and a normal harvest window. We began picking on September 15th for sparkling wine. After a week with temperatures in the 70's, we harvested Chardonnay between 9/22 and 9/29. All of the Pinot noir was picked in a two-week window beginning on 9/26 with continued pleasant temperatures and no rain. The wines have more aromatic and flavor nuances with balanced acidity and moderate alcohols.

Tasting Notes

The 2017 Shea has intense dark aromas of dried flowers, white pepper, dried blackberries and earth. Supple while pervasive flavors of raspberry, black cherry and dried strawberry are intertwined with cola, dark chocolate and ginger root. The ample tannins blend effortlessly with the sweet acidity, fading gently into the finish.