

2018

Block 10 Pinot Noir

Yamhill-Carlton AVA
Willamette Valley, Oregon



Vintage:

Rain and cooler temperatures in spring of 2018 led to a delayed start to the growing season. Budbreak did not occur until mid-April, but thanks to warmer temperatures in late spring, the vines caught up and flowering happened in early June. As a whole, summer was warmer and drier than average, but with no huge heat spikes (i.e. above 100° F) which would have caused the vines to shut down. Veraison (when the Pinot berries turn from green to red) started on August 4th and led to a healthy and steady ripening of the clusters. Harvest was sunny and dry, and we even saw some cooler nights, which helped to retain the natural acidity and slow the accumulation of sugars in the fruit. Harvest started on September 12th and by the 20th all our fruit was in. The moderate amount of sugar in the grapes allowed for slow, controlled fermentation with a gentle extraction, and soon the resulting wine was taken down into our French barriques to complete its secondary fermentation. Altogether, 2018 has the potential to be one of the best quality harvests in the Willamette Valley.

Tasting Notes:

Our Block 10 at Trovato Vineyard in Yamhill is a 2-acre vineyard block exclusively planted with the Pommard clone of Pinot Noir. One of the original clones used by Oregon wine pioneers in the 70's, Pommard was widely planted in Burgundy and known there for creating wines of distinction and excellence. At Furioso, we thought it would be interesting for our members to have this unique opportunity to get intimate with a clone that started the international reputation of Oregon Pinot Noir. With the very first release of our Block 10, we are delivering a gutsy Pinot Noir draped in a deep velvet color. The nose is very lifted with rich notes of dark cherries, mocha, dry herbs, graphite, and hints of cinnamon. In the mouth, the wine exhibits a firm structure framed by a juicy acidity. This Pinot Noir has great aging potential and will benefit from being decanted in its youth. We think this wine would pair beautifully with a traditional Beef Bourguignon.

Vineyards:

Trovato Vineyard, Yamhill-Carlton, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: 78 cases

100% Pommard Clone

Fermentation: wild fermentation, 100% destemmed, unfinned, unfiltered

Barrel regimen: 10 months in 25% new French oak

ABV: 13%

Suggested Retail:
\$78

Cellaring:

Two to ten years post vintage. 2020 – 2028