



Background

Wallace Brook Cellars' Willamette Valley Pinot noir has been produced from time to time since our first release, a non-vintage blend of the 1987 and 1988 growing seasons. Today, Wallace Brook Pinot noir continues our mission of bringing diverse flavors and textures into focus, creating a complex, vintage-dated Pinot noir at a moderate price.

Growing Season

The 2013 growing season got off to an early start due to continuous warmer than average temperatures throughout the spring season. Bud break occurred at our warmest sites on April 3, which was about two-and-a-half weeks earlier than the warm 2012 growing season and about one-and-a-half weeks earlier than average bud break in the Willamette Valley. Flowering was first observed in the beginning of June, with the completion of bloom around June 20. Moderate berry set led to average sized clusters, with some variation in size due to an extended bloom period of fluctuating temperatures. Berry ripening progressed quickly due to warm temperatures and ample sunshine. Veraison was underway by the middle of August and full color was observed by the first of September. Harvest got off to an early start, with the first fruit arriving at the winery on September 12. A quick shift in weather patterns, including cooling temperatures, then occurred, allowing us to slow down picking and harvest each block at optimal ripeness. Fruit for this wine was harvested between September 13 and October 16, 2013. The 2013 growing season was a dynamic vintage that resulted in wines displaying layers of flavor and texture combining the most desired aspects of both warm and cool vintages.

Vineyards

The vineyards contributing to this Willamette Valley Pinot noir contain two distinct soil types. The sites on basaltic origin, clay-loam soils retain some moisture through our summer droughts, ensuring the development of intense fruit flavors. The warmer, earlier-ripening sites, on sedimentary, silt-loam soils, produce grapes with great structure and black fruit character. All of the vineyards are located in the northern Willamette Valley.

Winemaking

After hand-harvesting, the grapes were gently destemmed into open top fermenters, followed by a four- to six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two to three times per day during their average seven-day fermentation. After pressing, the wine was transferred into traditional small French oak barrels (21% new). This wine was bottled August 15 - 19, 2014.

The Label

The label's depiction of a rushing brook and lush terrain reflects the temperate climate of Oregon's north Willamette Valley in which these Pinot noir grapes were grown.

Quantity

There were 4,470 cases of the 2013 Wallace Brook Pinot noir produced.