



HUNDRED SUNS WINE

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2017 Shea Vineyard

Yamhill-Carlton Pinot Noir

Alc / Vol: 14%

AVA: Yamhill-Carlton * Elevation: 450 Ft. * Exposure: South/Southwest * Soils: Marine sedimentary * 777 * Harvest Date: October 1, 2018 * Native Yeast Fermentation * 40% Whole Cluster * Elevage: 10 months in neutral wood * Farming Practices: Dry farmed

In the late 1980s, Dick and Deirdre Shea planted what is now one of Willamette Valley's most esteemed and iconic vineyards. Our 1 acre block of Dijon Clone 777 sits at 450 feet on a south/southwest exposure. This warm site in Yamhill-Carlton AVA is planted on sedimentary soil.

In order to explore the potential of this vineyard, our fruit was divided into three distinct fermentations: (1) *100% whole cluster carbonic fermentation* sealed in tank for 20 days, which adds an aromatic spectrum of exuberant crushed red fruit (2) *completely destemmed*, which carries a classic, red raspberry with mouth-watering acidity and a long finish (3) *40% whole cluster*, the textural element with less obvious fruit and a hint of earthiness from the stems. Stacking all three lots together in the final blend made for a perfect triangle with each fermentation as an anchor point to uphold the form.

All wines were fermented with native yeast and no sulfur until after malolactic fermentation. Gravity bottled, unfinned and unfiltered.