

## SQUARE, PLUMB & LEVEL

Square, Plumb & Level (SPL) is about crafting high quality, vineyard-designate wine focused on wine drinkers with experimental and discerning palates. We espouse the idea that bigger is not always better, highlighting varietals/vineyards and winemaking methods that evoke a sense of place, subtlety over capacity, bottle by bottle.

## Patrick Taylor, Winemaker

Mr. P. Andrew Taylor is a learned man of production and preservation. After being awarded his Bachelor's and Masters of Science from the College of Agriculture at Oregon State University, he committed himself to the occupation of winemaking. Patrick is a specialist in coldclimate viticulture overseeing all details from vine health to finished bottling of high-acid varietals such as Pinot Noir, Nebbiolo, and Barbera.

## Libra Vineyard

Located 4 miles east of Carlton, Oregon in the Yamhill-Carlton AVA. The Libra vineyard boasts alluvial, loam and volcanic soil: 2/3 Willakenzie Marine Sedimentary, 1/3 Jory Volcanic stretching 330'-430' in elevation. The vineyard is planted to high-vigor, canepruned Pommard, Dijon 777, and 115 root stock with an average age of 10 years.



## The Wine

We chose the Yamhill-Carlton AVA as it typically yields deeper color and exceptional mouth-feel than that of neighboring regions; the wines have some of the darkest color of all Willamette Valley Pinot Noirs. SPL Pinot Noir undergoes extensive, cold maceration in small lots to preserve clone/block/acreage integrity. Should the native yeast not execute a proper and full fermentation, we inoculate with Barolo (BRL97) yeast as it is exceptional in color retention and for thin-skinned grapes that are susceptible to wine pathogens. This wine is bottled unfiltered, is elegant and strives to be a true representation of Pinot Noir.

Vintage: 2019 Blend: 100% Pinot Noir

Profile: Rose Petal, Dried Cherries, Subtle Brown Spice

Alc: 13.9%

Aging: 10 months in French Oak, 15% New

Production: 640 cases





