

2017 DURANT PINOT NOIR

AVA: DUNDEE HILLS

PRODUCTION: 113 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.5%

ELEVAGE: 21 MONTHS FRENCH OAK

VINEYARD: DURANT

BARREL & PUNCHEON

DRY FARMED

SOILS: VOLCANIC



Durant Vineyard is farmed by Paul Durant, the second generation in his family to care for these vines. The vineyard spans from 250-700 feet of gentle, east facing slope in the Dundee Hills AVA. The deep volcanic Jory soils provide moisture for non-irrigated vines late into the growing season, the Pinot Noir is mid-way up the slope, and the hillside behind the vineyard shelters the vines from the harshness of late afternoon sun. The wines are elegant and prettily red fruited, with softer tannins, and a warm lushness on the palate.

The 2017 vintage displays tremendous class, purity, and transparency. Wines are low in alcohol, with great dry extract, distinct tannin, and bracing acidity. The 2017 Durant Pinot Noir shows strawberries and pipe tobacco, rain on pavement, boysenberry, moss, damp earth, raspberry leaf, and more warm red fruit. Even in a vintage as savory as 2017, the warmth and purity of fruit - character in Durant shines through. A hint of anise, black tea and smoke, all as a nuance of the summer's most perfect ripe strawberry.

Goodfellow Family Cellars is a winemaker owned and operated winery in Oregon's beautiful — Willamette Valley. Founded in 2002, and producing approximately 4000 cases annually, we focus on old vines planted in unique and beautiful sites, conscientious farming, and techniques of tradition in the cellar. We are members of the Deep Roots Coalition, a group of craft oriented wineries committed to sustainable farming and sourcing grapes solely from non-irrigated vines. We do this because it is the responsible choice, and because it produces the highest quality wine with the truest expression of place.