



GOODFELLOW

FAMILY CELLARS

2017 RIBBON RIDGE PINOT NOIR

AVA: RIBBON RIDGE

PRODUCTION: 113 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.0%

ELEVAGE: 21 MONTHS FRENCH OAK
BARREL & PUNCHEON

VINEYARD: WHISTLING RIDGE

DRY FARMED

SOILS: SEDIMENTARY



The Ribbon Ridge Pinot Noir is made up entirely of fruit from Whistling Ridge Vineyard. Vines sit ridge-top and catch the daily winds that blow in, slowing ripening, evaporating moisture, and thickening skins. Shallow soils are formed from uplifted marine sedimentary rock, and dry out quickly in the growing season.

Richard and Patricia Alvord planted and have farmed the 14 acre plot for the past two and a half decades. Patricia does all of her own grafting, and Pinot Noir plantings are a selection massale of over half a dozen clones. The wines are red-fruited, perfumed, structured and elegant.

As with all of our Pinot Noirs, fermentations are relatively cool and slow, with native yeast in small 1.5 ton bins. Whole cluster percentages range between 30 and 100%. Punchdowns are done twice a day (after a short early period of pigeage for high whole cluster lots), and free run wine goes directly into barrel where it sits on the lees undisturbed for 20 months. Cooperage is a mixture of new and used larger format puncheons, and neutral barriques.

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.