

2017 WHISTLING RIDGE PINOT NOIR

AVA: RIBBON RIDGE

PRODUCTION: 226 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.0%

ELEVAGE: 21 MONTHS FRENCH OAK

VINEYARD: WHISTLING RIDGE

BARREL & PUNCHEON

DRY FARMED

SOILS: SEDIMENTARY



Whistling Ridge Vineyard sits ridge-top in the western edge of the Ribbon Ridge AVA. The vines catch the daily winds that blow in, slowing ripening, evaporating moisture, and thickening skins. Soils are eroded from uplifted marine sedimentary rock, 40 to 50 million years old, and dry out quickly in the growing season, forcing non-irrigated vines to grow roots deep in search of water. 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 structured, elegant and complex.

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 Whistling Ridge Pinot Noir is deep ruby, translucent but with depth of color. Aromatically expressive and very fine. Intense floral, peonies, ripe cherry, coriander and thyme, rose petals, lilac, hint of strawberry pie, summer forest, and amaro notes. The palate is clean, energetic and juicy, with soft fruits descending into a structure of amaro notes and savory mineral acidity.

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.