



GOODFELLOW

FAMILY CELLARS

2017 WILLAMETTE VALLEY PINOT NOIR

AVA: WILLAMETTE VALLEY

VARIETAL: PINOT NOIR

ELEVAGE: 20 MONTHS FRENCH OAK
BARREL & PUNCHEON

SOILS: SEDIMENTARY & VOLCANIC

PRODUCTION: 1550 CASES

ALCOHOL: 13.1%

VINEYARDS: WHISTLING
RIDGE, DURANT, TEMPER-
ANCE HILL, FIR CREST

DRY FARMED



Goodfellow Family Cellars Willamette Valley Pinot Noir is comprised entirely of declassified barrels from our single-vineyard wines. Fruit is all sourced from sustainably farmed, non-irrigated vineyards, with old vines and exceptional character. The 2017 vintage is marked by juicy acidity, transparency of fruit, and enough tannic structure to pair with a variety of savory courses.

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 the duration of elevage. 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.