



GOODFELLOW

FAMILY CELLARS

2014 CLOVER RESERVE PINOT GRIS

AVA: WILLAMETTE VALLEY

PRODUCTION: 342 CASES

VARIETAL: PINOT GRIS

ALCOHOL: 13.9%

ELEVAGE: 14 MONTHS 30% Acacia 70%

VINEYARD: WHISTLING RIDGE

Neutral French

& BISHOP CREEK

DRY FARMED

AVERAGE VINE AGE: 18 YEARS

SOIL: WILAKENZIE (Sedimentary marine)



Pinot Gris vines are in the highest and most exposed part of both vineyards, resulting in intensely flavored fruit with strong elements of acidity and minerality. The vines are farmed using low input viticulture and a combination of cover crops to help prevent loss of soil moisture from the shallow sedimentary soils. No irrigation is employed. The Clover Reserve is pressed, settled, and racked to foudre, puncheon, and barrique, a percentage of which is Acacia and the remainder neutral french oak. Elevage is 14 months on the gros lees, racked a single time before bottling.

2014 Vintage Notes: 2014 is a relatively ideal growing season. Warm spring weather led to a slightly early bloom and excellent set. Summer weather was warm throughout the growing season, and harvest occurred in mid-September with little or no inclement weather. Fruit is generous, but balanced with good mature acidity, and the shallow soil sites are marked with a typical minerality in white wines and structure in red wines.

Goodfellow Family Cellars is a small family winery focused on world-class wines from Oregon's Northern Willamette Valley. Sustainably farmed, non-irrigated, old vines provide us the opportunity to produce intense, site specific wines with an old world intensity and character. Fruit is farmed to accentuate the singular nature of our vineyard sites. Winemaking is traditional, no cold soaks, whole cluster ferments, and long elevage.
