



GOODFELLOW

FAMILY CELLARS

2012 DURANT VINEYARD PINOT NOIR

AVA: DUNDEE HILLS

PRODUCTION: 175 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.8%

ELEVAGE: 100% FRENCH OAK, 25% NEW

VINEYARD: DURANT

SOIL: VOLCANIC (BASALT)

DRY FARMED

WHOLE CLUSTER: 50%

AVERAGE VINE AGE: 30 YEARS



Planted in the Dundee Hills in 1973, only 8 years after the original Pinot Noir vines were planted in the Willamette Valley, this is one of Oregon's pioneer vineyards. Soils are volcanic (Jory), iron rich, and provide intense flavor and an innate silkiness to the fruit. The heart of the vineyard is 400 feet in elevation, an optimal situation for air flow, and similar in aspect to many of the Grand Cru vineyards of Burgundy. Clones are Pommard, planted in 1973, and 114, planted in 1993.

After a cool wet spring, the summer of 2012 turned to perfect weather from the 4th of July until the third week of October. No rain fell between bloom and harvest. September finished warm and clear, moderate heat pushed fruit very quickly towards ripeness. Small intense fruit, with excellent ripeness, and good acidity left us with near perfect fruit harvested in the first weeks of October. Whole cluster ranged from 20-100%, and across the board 2012 is highlighted by intense structured wines that remain graceful and beautiful.

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, no yeast inoculation, whole cluster ferments, long elevage. 2012 marks the inaugural vintage of Goodfellow Family Cellars.
