



# GOODFELLOW

FAMILY CELLARS

## 2014 DURANT VINEYARD PINOT NOIR

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AVA: DUNDEE HILLS

PRODUCTION: 175 CASES

VARIETAL: PINOT NOIR

ALCOHOL: 13.9%

ELEVAGE: 100% FRENCH OAK, 33% NEW

VINEYARD: DURANT

SOIL: VOLCANIC (BASALT)

DRY FARMED

WHOLE CLUSTER: 50%

AVERAGE VINE AGE: 32 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.

The 2014 Durant Pinot Noir exemplifies the terroir of the site. The nose is pie spice and boysenberry and blackberry fruits. The palate is rich, almost plush, layering intense berry and plum fruits, well integrated oak spice, and lingering acidity. This wine will cellar beautifully for up to two decades. This wine has great range with food, wild mushrooms, pork, chicken, or game would all work very well. Drink between 2016-2028.

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.

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