



GOODFELLOW

FAMILY CELLARS

2014 RIBBON RIDGE PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 247 CASES

ELEVAGE: 21 MONTHS

ALCOHOL: 13.9%

30% NEW FRENCH OAK

VINEYARDS: WHISTLING RIDGE,

AVERAGE VINE AGE: 17 YEARS

WHOLE CLUSTER: 50%

SOIL: MARINE SEDIMENTARY

DRY FARMED



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OREGON PINOT NOIR
RIBBON RIDGE AVA

Aromatics are markedly pretty in this bottling, offering exotic spice, red currant, kirsch, sage, and burnt orange peel. Hints of smoke and underbrush create a savory base for elegant layers of pomegranite, red currant, pie cherry, finishing with a slight orange citrus hint. Acids are mouth-watering, tannins are firm but not angular. This wine has great range with food. Start with delicate game, such as rabbit or pheasant. The juiciness and tannin leave little doubt this wine needs to be a foil for richer dishes. Drink between 2016-2028.

2014 Vintage Notes: after a warmer spring, flowering yielded medium clusters and a good fruit set. Summer weather was nearly optimal for ripening, with cool nights. The fruit was completely disease free and characterized by power and elegance. The 2014 Ribbon Ridge Pinot Noir is a selection of declassified barrels from the Whistling Ridge Vineyard in Oregon's Ribbon Ridge AVA. All fruit is farmed without irrigation. Harvested between the mid-September and the mid-October, the vintage was warm and generous while cooler nights provided near perfect weather. Grapes were sorted meticulously, directly into fermenter with a range of whole cluster fruit. Fermentation took place with no yeast inoculation, cold soaks, or enzymes. Wines were racked to barrel upon completion of primary, and aged in barrel for 21 months prior to bottling.

Goodfellow Family Cellars is a small family winery focused on making 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, and long elevage. Marcus Goodfellow and Gaironn Poole are the proprietors and workforce behind the wines. Marcus has been making and producing wines since 2002, Gaironn joined him in 2009.