

MACHINE BREAKER

23101 Houser Road Sheridan, Oregon 97378

Telephone and fax (503) 876-5022

VINEYARD SITES

Zielinski Vineyard

-Own-rooted
Pommard and 777
-Planted 1975
-Elevation 650 feet
-Jory soils

JMD Vineyard

-Own rooted Pommard
and Wadenswil
-Planted 1988
-Elevation 730 feet
-Jory and Nekia soils
-Certified Organic

Cattrall Vineyard

-Own-rooted
Wadenswil and
Upright
-Planted 1973 and 1979
-Elevation 750 feet
-Yamhill soils
-Certified Organic

Crannell Vineyard

-Own-rooted 115
-Planted 1998
-Elevation 575 feet
-Nekia and Jory soils

Sunnyside Vineyard

-Own-rooted
Wadenswil
-Planted 1970
-Jory and Nekia soils
-Elevation 700 feet
-LIVE certified

Temperance Hill Vineyard

Own rooted
Wadenswil
-Planted 1982
-Elevation 700 feet
-Certified Organic

VINIFICATION:

The fruit was 100% destemmed with a high percentage of whole berries to 1.5 ton fermenters. Two to four day cold soaks ensured gentle extraction of color and flavor. The small lots were fermented with BRG, RC212, MVO 3.001, and wild strain yeasts for an average of eight days and hand punched two to three times daily. The wine was aged eleven to thirteen months in mixed French cooperage two years old before being blended and bottled. This wine was minimally processed from 100% free run juice without fining or filtration.

VINTAGE NOTES:

The 2014 vintage may be remembered as the vintage of a lifetime. Conditions were optimal throughout the growing season. Bud break averaged two weeks early, and the lead was maintained through to harvest. Spring conditions were dry and warm, producing even flowering and heavy fruit set. Warm nights and moderate daytime temperatures during the summer months contributed to even ripening without heat stress. Harvest began in late September, about two weeks early. Conditions remained mostly dry through September with a few showers at the end of the month, which helped lower the rapidly rising sugars. The fruit arrived in pristine condition, with no signs of disease or bird damage, and we processed it in short-sleeved shirts and counted our blessings.

OUR IMPRESSIONS:

Focused aromatics of black cherry and forest floor. On the palate, intense flavors of pie spice and marionberry conserve are interwoven with an elegant vein of minerality in a deft balance. Velvet tannins and savory hints of driftwood and *finer herbes* bring tension and structure to a fruit-driven mid-palate. The wine finishes long and supple with notes of sweet earth. Ready to drink now, with the finesse and restraint to cellar.

By the Numbers

Average Harvest Brix: 23.1

Pick Dates: September 21st
thru October 10th

pH: 3.35

TA: 6.5 g/L

Alcohol: 13.1 %

Bottled March 2016

1,829 cases produced

This bottle is a reflection of the varietal, vintage, vineyard, and the natural process of fermentation. Some simple machinery, lots of hand labor, and a bit of instinct have been used to make it. Automated equipment, computers, high tech laboratory testing, filtration, synthesized compounds, new oak, fining agents and additives have not.

The vines from which the fruit was sourced are all "French Footed"; plants growing on vinifera roots rather than rootstock. We pay homage to those pioneers of the Oregon wine industry who, as had been done for millennia, planted their vineyards on own rooted vines. They mistakenly believed that Oregon was Phylloxera free, though perhaps at that time it was. Their gift to us is the privilege of tasting wines made from those special, 100% vinifera vines.
