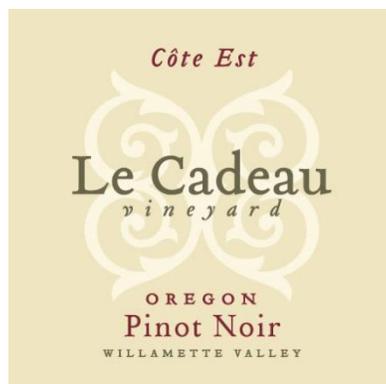




2017 “Côte Est” Pinot Noir



Production:	145 cases (6 barrels)
Winemaker:	Steve Ryan
AVA:	Chehalem Mountains AVA, Willamette Valley
Vineyard blocks:	Cuvee from the cooler Eastern-facing blocks
Clones:	Dijon 667, Dijon 115, Dijon 114, Pommard
Barrel aging:	10 months, French oak
Alcohol:	13.9%

Production Notes – The Côte Est cuvee is sourced from three Eastern-facing blocks of our estate in the Chehalem Mountains AVA, planted with primarily Dijon clones 114, 115, and 667, receiving less sunlight exposure than anywhere else on the vineyard. The naturally cooler temperature and Nekia soils (part of the Jory family) provide a layered complexity, darker-fruit character, and naturally bright acidity. Since its inception in 2004, this cuvee has shown the delicate balance between dark fruit, earthiness, and structure.

After gaining his degree in soil science from University of Minnesota, winemaker Steve Ryan had the privilege of working as head winemaker of Martinelli in the mid-90s. While recently running the custom crush facility Rack & Riddle in Healdsburg, he focused on biodynamic research in Hopland, CA while making small-production cuvees from California and Oregon, including the highly regarded Le Cadeau “Côte Est” since 2007. Now settled into a home in the North Willamette Valley, Steve’s production is being crafted entirely out of Oregon beginning with the 2014 vintage.

92 pts. | Wine Spectator – Sleek and refined, with vibrant raspberry and violet aromas and piquant cherry, black tea and spice box flavors that build complexity toward snappy tannins. Drink now through 2026. –TF