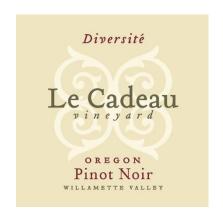


## 2017 "Diversité" Pinot Noir



**Production**: 245 cases (10 barrels)

Winemaker: Jim Sanders

**AVA**: Chehalem Mountains AVA, Willamette Valley

Vineyard blocks: The diverse Northern blocks of our estate vineyard

Clones: Pommard, Mariafeld, Dijon 667, Dijon 777, Dijon 113,

Dijon 114, Dijon 115, Mt. Eden, Calera

**Barrel aging**: 11 months, French oak

**Alcohol**: 13.9%

**Production Notes** – The Diversité cuvee showcases a unique and diverse range of characteristics that reflect its varied soil, sunlight exposure, and clonal blend. It is sourced from three blocks of our estate vineyard, covering the Northern end, containing 9 clones – Pommard, Dijon 113, -114, -115, -667, -777, a few rows of the Swiss clone Mariafeld, and a touch of Mt. Eden and Calera. The Mariafeld in particular lends natural spice notes to the wine, which have become distinctive characteristics in this cuvee. The soil variation for Diversité ranges from heavily broken volcanic basalt on the Northwestern block, to the more lush Nekia soil of the Northeastern block.

Winemaker Jim Sanders has meticulously refined his talent in Oregon winemaking since the mid-90s. Jim's portfolio features some of the Willamette Valley's most acclaimed wines, including those produced under his partnership with Le Cadeau proprietor Tom Mortimer — Aubichon Cellars. Jim focuses on small production, hand-crafted wines, aged exclusively in top-tier French oak from the finest cooperages in Burgundy.

**91 pts.** | **Wine Enthusiast** – This multiclonal selection from the vineyard's northernmost block is packed with Bing cherry and orange peel flavors. Good texture and appealing scents and details add floral highlights and a touch of Asian spice. –*PG* 

**91 pts.** | **Wine Spectator** – Tightly focused, with precise raspberry, orange peel and smoky forest floor accents that build tension toward broad-shouldered tannins. Drink now through 2026. –*TF*