

2007 Pinot Noir Mount Richmond



This vineyard site was purchased in 1996 in partnership between Adam and his wife Carrie, and parents Pat and Joe Campbell. The motivation for planting this vineyard was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vpa), similar to Roosevelt, it sits in rolling hills just outside the town of Yamhill in the shadow of the Pacific Northwest's Coast Range. The plant material sourced for Mount Richmond follows an old Burgundian tradition of selecting cuttings from the best plants (small clusters, tiny berries) from Roosevelt vineyard. It is the 4th generation of improved plant material (ECV Estate>La Boheme>Roosevelt> Mount Richmond), and all Pommard clone. This vineyard is completely dry-farmed and sits on Willakenzie soils.

Vintage 2007 is one that will certainly be discussed. Some say it's a grower's year, where meticulous thinning, canopy management and spray routines helped the fruit left hanging on the vine. Others maintain this is a winemaker's year, where the most experienced and agile artists will be able to take the fruit given by Mother Nature and craft some outstanding wines. All agree that it brought some challenges, yet with the rain reminiscent of 2005 and much less than the last really rainy harvest of 1997, most in the valley know how to adapt; taking advantage of this year's attributes such as lower sugars (lower alcohols) and higher acids. We love the classic cool Oregon climate in this year, which should give us more finesse rather than extraction and possibly even better ageability. This vintage will have stellar wines, just perhaps with more variability.

Viticultural Data:

Vine Age: 11 years
Yield: 2 tons/acre
Harvest Sugars: 23.2 Brix

Enological Data:

pH: 3.81
Bottled: August 2008
6 Bottle Cases
Produced: 604

