



2017 MEREDITH MITCHELL PINOT NOIR

Meredith Mitchell Vineyard is a truly unique spot, superbly windy as it is exposed to the blustery winds coming through the Van Duzer Corridor. All own-rooted Pommard clone vines planted on Jory (volcanic) and Yamhill (silty clay loam) soils with unusual, for the region, wide spacing and single wire trellis system. This certified biodynamic vineyard is where we say, “all the magic happens.” Late, slow ripening, wonderful tannin intensity with unmistakably pronounced blue-black aromatics.



VINEYARDS

VITICULTURAL AREA

McMinnville AVA

GROWER/OWNER

Owned by Susan Meredith and Frank Mitchell

SOIL TYPE

Jory

VINE AGE / CLONES

Planted in 1990 to Pommard (own rooted)

VINEYARD SIZE

Total of twenty-two acres, Averæn contracts 2.4 acres in the Alta block

ASPECT / ELEVATION

South facing at 560' elevation

WINEMAKING

VARIETIES

100% Pinot Noir

HARVEST

October 16th

FERMENTATION

Native yeast fermentation in temperature controlled stainless steel with 25% stem inclusion

AGING

12 months in French oak ~- 50% new Remond & Chassin barrels (228L)

LABS

13.9% alc. by vol. 3.6pH 7.82 TA

UPC 853868006512

PRESS

93 POINTS, VINOUS

“Limpid magenta. Spice-tinged red and blue fruits and cherry pit on the highly perfumed nose, along with allspice, smoky mineral and lavender notes. Intense black raspberry and bitter cherry flavors gain sweetness with air and show seamless texture and excellent depth. A lively, impressively long and spice-accented finish shows firm grip and fine-grained, building tannins.” - Josh Raynolds