



ABBOTT CLAIM

**ABBOTT CLAIM VINEYARD
PINOT NOIR 2018**

YAMHILL-CARLTON DISTRICT

VINEYARD

Abbott Claim was developed in 2001 and named after an Oregon pioneer of the name John F. Abbott who, in 1855, settled on this hillside now known as the Savannah Ridge. A terroir of singular personality, this ridge is made of ancient marine sedimentary bedrock; sandstone that built at the bottom of the North Pacific Ocean over the last 200 million years and was uplifted onto the continent some 40-50 million years ago, making for soils that are remarkably poor and well drained. Our efforts there are not solely directed at the vines, but at the property's ecosystem as a whole. We watch its constitutive elements - plants, animals, fungi, rocks, soil microbiome - and gently support their interactions, aiming at providing the vines with as much of a rich, complex, balanced and resilient environment as we can. We do not irrigate but farm organically, while also applying some biodynamic principles.

WINE

Grapes are harvested by hand at sunrise and immediately brought to the winery, where we weigh, sort and partially destem them. Fermentation is carried by native yeasts in oak, concrete and stainless steel vats. Each day we taste the fermenting wine and either pump it over, punch it down, or do nothing. When fermentation is complete and time feels right, the wine is drained from the vat and the fruit is pressed in a basket press. Free run, press wine and lees are all placed into barrels together, where malolactic fermentation spontaneously starts, often in the following Spring. This wine was left unfinned and loosely filtered before being bottled. 807 cases produced.

CHEMISTRY

Ethanol:	12.9% v/v
pH:	3.51
Total acidity:	6.4 g/l