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Four Graces

2018 CAROL'S RESERVE PINOT NOIR

Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The winery offers Pinot Noir as well as small amounts of Pinot Gris, Pinot Blanc and Chardonnay. The wines come from 2 estate vineyards - the Foley Family Estate, formerly the Black Family Estate, Doe Ridge, and other top sites in the Willamette Valley. Highly acclaimed, The Four Graces wines are hand-crafted in small lots using traditional techniques coupled with the most modern technology in winemaking.



VINTAGE

The 2018 vintage started with a relatively mild spring with average rain fall. The most remarkable aspect of the growing season was the long and dry summer, one of the driest summers on record in the Willamette Valley. Fortunately, although we were drier than normal, daytime temperatures weren't excessive and our vines in the Dundee Hills AVA tolerate drought stress well. As we entered the fall season and time to harvest, the dry conditions continued and we were able to pick our Pinot Noir exactly when we wanted to in late September.

VINEYARD

The Doe Ridge Estate, purchased and developed in 2005, is a 90-acre site and considered one of the most innovative new vineyards in the Willamette Valley. Sourced from Doe Ridge Estate Vineyard in Oregon's Yamhill- Carlton District, this Pinot Noir benefits from vine age and sustainable farming.

TASTING NOTES

The Pommard clone performs well on our Doe Ridge Estate Vineyard. Pinot noir produced from this site exhibits powerful structure, black fruits, and deep color. Our 2018 Carol's Reserve Pinot Noir is an elegant and complex wine with a lustrous ruby color and aromatics of blueberry, black peppercorns and hints of dried cherry and sandalwood. The palate has a rich chocolate beginning that moves into notes of wet stone and finishes with juicy dark fruit and nuanced acidity balanced by silky tannins.

TECHNICAL DATA

Appellation:	Yamhill-Carlton
Vineyard Source:	Doe Ridge Estate
Varietal Composition:	100% Pinot Noir, Pommard Clone
Aging:	15 months in 30% new French oak
Alcohol:	14.5%
pH:	3.68
Case Production:	294

