



2013 Doe Ridge Estate Pinot Noir

OREGON WINE AT ITS FINEST!

The Vintage

The 2013 growing season was text book perfect. Spring arrived early with warm temperatures and little rain. Bloom was a month early and the set was robust. A dry, hot June rolled into a summer of breezy warm days. As we moved into September we were looking at a perfect season with a healthy crop load. And then the rains arrived. We had two rain events, the second one in late September bringing up to six inches of rain in three days. Grapes were picked before and between the rain. Thankfully due to the early season grapes were mature and ready for harvest. All grapes were hand harvested between September 16th and September 26th, 2013.

The Source

All fruit for this single vineyard wine is sourced from our Doe Ridge Estate. On this property we continue to execute our sustainable/ biodynamic winemaking practices. In addition to these dual farming the vineyard is L.I.V.E. certified and Salmon Safe. This wine is sourced from Blocks 15, 17, and 18.

The Wine

This 2013 Doe Ridge Estate Pinot Noir is a vibrant ruby color. On the nose, earthy aromas of river rock and wild mushrooms are complemented by a touch of Bing cherry, cedar and white pepper. The palate delivers a smooth texture and layers of bright plum, cocoa powder and blackberry. With a full structure and long finish this wine pairs well with pork loin or seared duck with a cranberry reduction.



Varietal Composition:	100% Pinot Noir
Appellation:	Yamhill-Carlton
Vineyard Source:	Doe Ridge Estate
Aging:	Aged 14 months in French Oak Barrels
Alcohol	13.6%
pH	3.43
Case Production:	273 Cases

Sustainable viticulture, low yields, exquisite wines

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