



HUNDRED SUNS WINE

Hundred Suns Wine

2018 Shea Vineyard

Yamhill-Carlton Pinot Noir

Alc / Vol: 14%

AVA: Yamhill-Carlton * Elevation: 450 Ft. * Exposure: South/Southwest * Soils: Marine sedimentary * 777 * Harvest Date: September 29, 2018 * Native Yeast Fermentation * 25% Whole Cluster * Elevation: 10 months in neutral wood * Farming Practices: Dry farmed

In the late 1980s, Dick and Deirdre Shea planted what is now one of Willamette Valley's most esteemed and iconic vineyards. Our 1 acre block of Dijon Clone 777 sits at 450 feet on a south/southwest exposure. Dry farmed and meticulously maintained, this warm southern slope in the Yamhill-Carlton AVA sits on sedimentary soil atop ancient sandstone.

The 2018 vintage gave us lower yields, but the generous sunshine perfectly and evenly ripened our small block of Shea. Picked on the 29th of September, the grapes were separated into two lots: one 50% whole bunch and the other completely destemmed.

All wines were fermented with native yeast and no sulfur until after malolactic fermentation. Blended together, these two lots express vivid, fresh red fruit, silky textures, and unique layers of warm baking spices.

Gravity bottled unfined and unfiltered.