

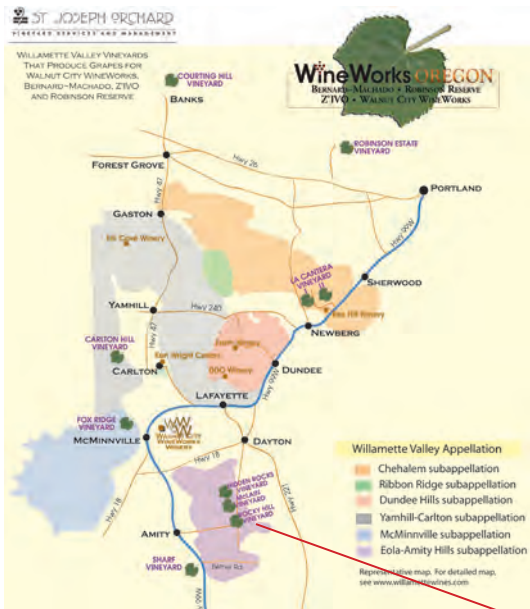
WineWorks OREGON

BERNARD-MACHADO • ROBINSON RESERVE
Z'IVO • WALNUT CITY WINEWORKS



2002 Pinot Noir WILLAMETTE VALLEY

Black fruit flavors balanced with smoky toast and vanilla tones. Highly extracted with a mix of red cherry, black cherry, and black raspberry flavors balanced with smoky, toasty tones and spice.



Vineyard Notes

Our vineyard, known as Rocky Hill, is a 40-acre rocky hillside on the east face of the Amity Hills in the Northern Willamette Valley. This set of hills is the northernmost tip of the Eola Hills region. The soil types are Yamhill A and B on the upper slopes, blending into the Woodburn series at the lower part of the vineyard. These shallow sedimentary soils are the foundation of the signature black fruit qualities for which the Eola Hills are known.

To achieve a complete spectrum of flavors, we planted five clones of Pinot Noir: Dijon 115, 777, 114, 667, and the original Pommard. All are grafted onto 3309, a phylloxera-resistant rootstock. The planting is moderately high-density at 2,000 plants per acre, to help concentrate the flavors without compromising the health of the vines.

In our cool and unpredictable climate, we also employ labor-intensive practices throughout the growing season, to achieve uniformity of ripeness with the best possible balance of sugar, acid, and flavors. Shoot positioning, all done by hand, is usually finished by the end of flowering, to optimize sun exposure and air flow. Then, the fruit is thinned to one cluster per shoot. Yields are limited to about 1 ton per acre.

Z'IVO 2002 Pinot Noir Willamette Valley

Production Information

Varietal: Pinot Noir
Dijon clones 115, 777 & 114
Harvest Date: October '02
Cases: 1,200

Technical Data

New Oak: 70%
Alcohol: 14.5%
Brix: 24.8–25.5
TA (g/100ml): 6–7

Winemaker Notes

An exceptional year with small berries, moderate fruit set and ideal summer conditions. 90% destemmed and wild yeast fermented in 1.3 ton lots. Twice a day punch down until 6° Brix and pressed when dry.

70% new wood aged. Not racked until the final blend of all free run.

May 2007: Decanting the 2002 for an hour further softened the tannins allowing the black cherry tones to meld with the vanilla, coffee and bacon fat smokiness. This wine is coming into its own (at long last) and will drink beautifully for another decade.

