

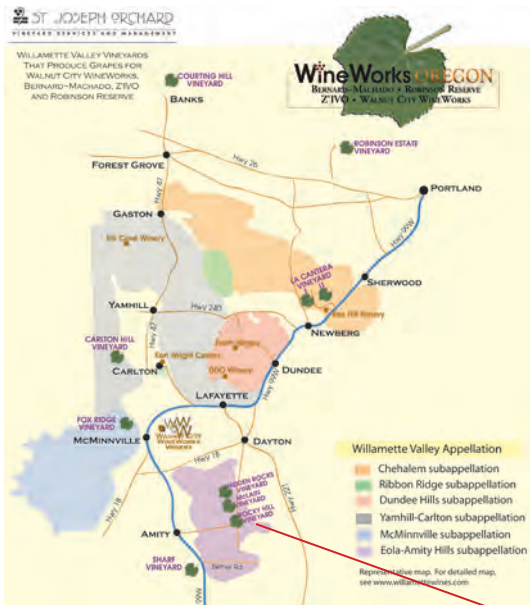
WineWorks OREGON

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



2003 Pinot Noir WILLAMETTE VALLEY

Concentrated aromas of plums, chocolate and cassis. Very ripe black cherry and plum flavors. Scents of cocoa, cassis, and Bing cherry predominate. A touch of sweetness from the higher alcohol level is balanced by the soft tannins.



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 2003 Pinot Noir Willamette Valley

Production Information

Varietal:	Pinot Noir
	Dijon clones 115, 777 & 114
Harvest Date:	Autumn '03
Bottle Date:	July '04
Release Date:	Autumn '04
Cases:	1,100

Technical Data

Yeast:	Cultured
New Oak:	50%
Alcohol:	16.2%
Brix:	25–28
TA (g/100ml):	4.65–6.6

Winemaker Notes

Intensely hot summer with 2 weeks over 100° F. Despite some irrigation and leaf shade in the western side, the outer berries on the clusters shriveled, leading to very low juice levels and correspondingly high sugars.

100% destemmed. 5-day cold soak at 45–50° F. Heated to 60° F and wild yeast fermented in 1.3-ton lots.

The scent of cocoa and cassis was remarkable during fermentation. Barrelled in 50% new wood for 10 months.

The final blend included the scant press wine. Intensely scented with cocoa, cassis, ripe plums and black cherry. Already throwing a light sediment. This is a big-red lover's pinot noir!

