

PIKE ROAD WINES

Single Vineyard Pinot Noirs

2016 Shea Vineyard Pinot Noir

91 POINTS - Wine & Spirits Magazine (August, 2018)



About Shea Vineyard:

Shea Vineyard is owned by Dick and Dierdre Shea and was planted in 1989. Dick Shea utilizes sustainable farming practices while meeting the highest standards of conservation and environmental management. The 140 acre vineyard is planted on fractured sandstone soils within the hills of the Yamhill-Carlton AVA. Fruit from Shea Vineyard is highly allocated and fiercely sought after.

Winemaking:

Pike Road Pinot Noir is hand-picked and hand-sorted then fermented in small open-top stainless steel tanks. The wine is barrel aged in 100% French oak barrels for 10 months. Pike Road sources the best grapes and then takes a gentle approach to preserve the inherent qualities of the fruit.

Tasting Notes:

Rich and complex, black cherry, confectionary strawberry and dusty rose waft up from the glass. An expressive palate follows with juicy black cherry and pomegranate alongside notes of toasted coconut in a slightly gamey, smoky finish.

Details:

Retail: \$50

Cases: 497

AVA: Yamhill-Carlton

Soil: Marine Sedimentary

Vine Age: 20+

10 Months in 30% new french oak

T.A. 5.2

pH 3.66

Alcohol: 14% v/v

Harvest Dates:

With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards who grow exceptional cool-climate grape varieties here in the Willamette Valley.

105 West Main Street, Carlton OR (503) 852-3185
www.pikeroadwines.com

