# PIKE ROAD WINES





93 POINTS & Editors' Choice - Wine Enthusiast (October, 2019)

### **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:**

Big and bold, this wine opens with black currant and dark Bing cherry with steely aromas of coffee bean, leather and tobacco. Blackberry, red licorice and cinnamon are butressed by chewy tannins leading to a lengthy, dusty finish.

#### **Details:**

Retail: \$50 10 Months in 17% new french oak

Cases: 490 T.A. 5.3 AVA: Yamhill-Carlton pH 3.68

Soil: Marine Sedimentary Alcohol: 14% v/v

Vine Age: 20+

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.

