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GROCHAU CELLARS

2013 Bjornson Vineyard Pinot Noir

Winery Name: Grochau Cellars

Owner/Winemaker: John Grochau

Year Founded: 2002

Winery Location: in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

Origins and Winemaking: John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced, textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

Bjornson Vineyard: Bjornson Vineyard is located due south of the famous Seven Springs Vineyard in the Eola-Amity Hills AVA. The vineyard sits on Jory and Nekia soils between 465 ft and 530 ft elevation.

Fermentation: The grapes were picked on October 6th and 11th, 2012. Once the grapes reached the winery, they were sorted and mostly destemmed; 30% of the grapes went into the fermenter whole cluster. After a five-day cold soak, fermentation began on its own, with the native yeast in the winery and on the grapes. The fermentation lasted for 12 - 14 days with the cap being manually punched down twice a day. Once dry, the resulting wine was drained from the fermenter and settled for 24 hours before going to barrel.

Cooperage: 25% of the barrels were new, 25% used once before, and the remaining 50% were neutral. We aged the wine in barrel for 18 months *sur lie*. We do this for the added texture and weight the lees add to the wine.

Bottling: The wine was bottled May 18th, 2014. 100 cases were produced.

