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GROCHAU CELLARS

2013 Zenith 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.

Vineyard: Zenith Vineyard is located on Zena Road in the Eola-Amity Hills. My blocks sit at around 300 - 350 ft. in

elevation, faces due south, and is composed entirely of the Pommard clone of Pinot Noir. My block is a little more protected from the evening winds from the Van Duzer Corridor, resulting in more supple tannins than other blocks in this vineyard.

Winemaking: The grapes were picked on September 11th, 2015. Once they arrived at the winery, we sorted the grapes and put them in the fermenter for a 5 day cold soak. Due to the warmth and ripeness of the vintage 45% of the stems were included in the fermenter. The un-inoculated fermentation took 5 days to start, and once started it took 14 days to complete. We left the wine in the fermenter for another 12 days for maceration before we drained the wine out of the fermenter. We settled the wine for 24 hours before going to 25% new, 25% twice filled and 50% neutral French oak barrels where the wine aged sur lie for 18 months before bottling.

Bottling: The wine was bottled on April 22nd, 2017. 100 cases were produced.



