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GROCHAU CELLARS

2015 Commuter Cuvée

Winery Name: Grochau Cellars

Owner/Winemaker: John Grochau

Year Founded: 2002

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

About: 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.

Winemaking: Grapes were handpicked, sorted, destemmed and put into 1.5 ton fermenters, then cold soaked, allowing gentle extraction of color and flavor. After four days, we let the tanks warm to kick the yeast into action and get the fermentation going. During fermentation, we did manual punchdowns twice a day for 10 days. We settled the wine for two days before dividing into barrels. This wine has limited extraction and was taken off the skins earlier to preserve that freshness we love. 90% of the wine was aged in used French oak barrels, while the remaining 10% went into stainless steel tanks. The wine was aged 9 months before bottling.

Bottled: July 6, 2016. 5,100 cases.

Winemaker note: This wine is all about the bright fresh purity of Willamette Valley Pinot Noir! The Commuter Cuvée is our first release Pinot Noir each year and is a blend from multiple Willamette Valley vineyards that capture the essence of each vintage. It's a wine for every occasion from a family dinner to relaxing in front of the TV. Take it to the beach, the mountains, the office party or along on a bike ride (not encouraging, just saying). This is your

