



gc

GROCHAU CELLARS

2016 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.

Harvest: 2016 is the third year in a row where harvest started three weeks ahead of the average start date for the Willamette Valley. Harvesting began on September 9th and finished by September 21st. All the fruit was clean and

ripe, thanks to great farming by our vineyard partners and a relatively easy growing season.

Winemaking: The grapes had a short three to five-day cold soak as the warmth of the days started off fermentations fairly quickly. Most fermentations lasted around 12 days and were pressed off after 16 days on the skins. The resulting wine was aged in French oak (none new, 5% twice used, the rest neutral) staying on its lees for nine and a half months before going into tank for bottling. The grapes were picked on the early side of ripeness to capture the fresh red fruit profile and brighter acids, while keeping the alcohol at a respectable 13.7%. With its flashy red fruits and richer-than-usual weight, the 2016 Cuvée Pinot Noir is still a wine of the warm vintage from which it came. The amount of whole clusters used in fermentation were increased (from 5% in 2015 to 12% in 2016), to add more texture and savory notes, keeping the wine from being too fruit-focused and offering better balance and mouthfeel.

Bottled: June 21-23, 2017, 5,284 cases

Kegs: The 2016 Commuter Cuvée is now available by the keg. 160 kegs were produced into 20-liter one way recyclable kegs.

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 anytime go-to bottle. Drink up!