

A man in a dark shirt is pouring red wine from a wooden barrel into a glass. The background shows more barrels and a red label on one of them.

# gc

GROCHAU CELLARS

## 2016 Willamette Valley 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)

**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.

**Vineyards:** The 2016 Willamette Valley Pinot Noir is 100% Pinot Noir blended from six different sites across multiple AVAs, primarily the Eola-Amity Hills: Bjornson, Zenith, Lia's, Anderson Family, Carlton Hill and Vivid Vineyards

**Winemaking:** This wine underwent one third whole cluster fermentation and was aged in 25% new French oak barrels. The wine spent 18 months in barrel.

