

TUMWATER VINEYARD



2014 HIRSCHY VINEYARD

THE VINTAGE

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit. The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early.

Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

THE DATA

Harvest Date: 9/3/2014	Clones: 114, 115, 777,
pH: 3.53	Pommard, 667
TA: 5.00	Planted: 2007
Alc: 13.3	
Bottling Date: 7/24/2015	
New Oak: 18%	

THE NOTES

N: Raspberry, plum, clove, leather, vanilla, bramble
M: Medium body, rustic tannins, juicy black fruits,
with a lively youthfulness



THE AVA

Once primarily known for tree-fruit orchards, nurseries, livestock, wheat fields and logging, the area now known as Yamhill-Carlton has a relatively recent wine history. In 1974, pioneers Pat and Joe Campbell started Elk Cove Vineyards, which produced the first commercial wine in the Yamhill-Carlton area at a time when other areas of the North Willamette Valley were just starting to be planted. Other pioneers quickly followed suit and today it is known as one of the country's finest producers of cool-climate varietals. Yamhill-Carlton was officially established in 2005.

Climate: Yamhill-Carlton is protected by high elevation areas to the west (Coast Range), north (Chehalem Mountains) and east (Dundee Hills), which results in less rain than surrounding areas and moderate growing conditions.

Soils: Yamhill-Carlton is comprised of coarse-grained, ancient marine sedimentary soils over sandstone and siltstone that all drain quickly, making them ideal for viticulture. Grapes grown in such soil often result in wines lower in acid than those made from grapes grown in basaltic or wind-blown soils.

Topography: Yamhill-Carlton vineyards grow on sites with elevations between 200 and 1,000 feet, avoiding low valley frost and high elevation temperatures unsuitable for effective ripening. Geographically, this area is bounded by the Coast Range to the west, the Chehalem Mountains to the north and the Dundee Hills to the east.

Oregon Wine Board

