



GOODFELLOW PINOT NOIR TEMPERANCE HILL

Marcus Goodfellow and his partner in crime at Goodfellow, Megan Joy, work with vines from some 21 acres in northern Willamette Valley and make an average of 4,000 cases annually. Sustainable farming, non-irrigated, old vines provide the domaine the opportunity to produce intense, site-specific wines with an old-world intensity and character.



VINEYARD

- Site:** Temperance Hill Vineyard is located in the Eola Amity Hills and faces directly into the Van Duzer Corridor, where the break in Oregon's Coast Range allows the cool winds from the Pacific into the Willamette Valley. The vineyard features a variety of aspects and slopes that center around two peaks, reaching to 860 feet in elevation.
- Soil:** Primarily medium-depth volcanic soils.
- Vines:** From a steep, east-facing slope down from the second peak planted in 1993. Organic certified, and dry-farmed.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Made from 100% whole clusters. 19 months' élevage in new and neutral French oak barriques and puncheons.
- Production:** ~ 150 cases.
- Profile:** An elegant fabric of black and red fruits with minerality intertwined
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