



GOODFELLOW PINOT NOIR WHISTLING RIDGE VINEYARD

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: Whistling Ridge Vineyard is located in the heart of Oregon's Willamette Valley in the small Ribbon Ridge AVA. It sits ridge-top in the western edge of the AVA, where the wines catch the daily winds that blow in.

Soil: Shallow marine sedimentary soils from rocks 40 to 50 million years old.

Vines: There are more than ten clones of Pinot Noir in the 8.5 acres. The dry-farmed, deep-rooted vines come through the hottest and driest years with no problem; the vines handle wet years with aplomb as well because the rain just runs downhill.

Varieties: Pinot Noir.

CELLAR

Vinification & Aging: Spontaneous fermentation with 100% whole clusters. Aging in French oak barrels and puncheons for 18 months. Typically bottled without fining or filtration.

Production: ~100 cases.

Profile: Lively and delicately fruited with fine tannins and enticing aromatics.
