



## GOODFELLOW PINOT NOIR WILLAMETTE VALLEY

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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.

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### VINEYARD



- Site:** Mostly from Whistling Ridge Vineyard in the Ribbon Ridge AVA, an exposed ridge-top vineyard where daily winds blow in; along with Temperance Hill, Durant, Tsai, and Fir Crest vineyards in the Willamette Valley.
- Soil:** From uplifted marine sedimentary rock, 40 to 50 million years old.
- Vines:** Based on Pinot Noir plantings from a *sélection massale* of over half a dozen clones. The vineyard was planted in 1990. All sites are dry farmed.
- Varieties:** Pinot Noir.

### CELLAR

- Vinification & Aging:** Spontaneous fermentation; 100% whole cluster. Aged in French oak—a combination of new and neutral puncheons and barriques— before bottling without fining or filtration.
- Production:** ~850 cases.
- Profile:** Structured, elegant, and complex. A balance of ripe and vibrant acidity.
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