

BOEDECKER

Cellars

PORTLAND • OREGON

2016 Shea Vineyard Yamhill-Carlton

Stats

Harvest Date: Sep 21, 2016
Alc. 13.5% by vol.
Bottled May 2018
200 cases produced 2019

Winemaking

Fermented in 1 – 1.5 ton fermenters, 30% whole cluster, and uninoculated primary and malolactic fermentation. 7 day cold soak, 10 day primary ferment, 5 day post-ferment maceration. Aged on the lees in two new Rousseau barrels, two twice filled Francois Freres barrels and four neutral barrels for 9 months then racked off lees into 8 neutral barrels for another 9 months.

The Vineyard

Shea Vineyard – Yamhill-Carlton AVA

Clones: Block 31, Wadenswil, Block 11, Dijon 115. Elevation: 200 ft, Aspect: Southeast, Soil: Willakenzie; marine sedimentary soil over fractured sandstone. Sustainably farmed.

Reviews

92 points, Josh Reynolds, Vinous

Brilliant, bright-rimmed ruby-red. Powerful cherry preserve, blackberry, candied licorice and exotic spice aromas are lifted and sharpened by a steadily building mineral note. Succulent and penetrating on the palate, offering gently sweet red and dark berry flavors, a hint of savory herbs and a floral pastille quality that gains strength on the back half. Finishes with excellent clarity, a resonating cherry note and youthful tannic grip.

92 points, James Suckling

This has a very built feel with abundant, toasty oak that really dominates the nose and palate for now. Firm tannins, ripe red plums, cherries and a strong, woody edge to the finish.

Winemakers

Athena Pappas and Stewart Boedecker

503-866-0095

athena@boedeckercellars.com

