



2017  
Pinot Noir  
Yamhill-Carlton AVA

VINEYARD:	Monk's Gate Vineyard is a 17-acre site nestled in the roaming hills of the Yamhill Carlton AVA. Several different wineries purchase fruit off this site, Moffett Vineyards has set rows of 3 different clones under contract to make up the Monk's Gate Pinot Noir. The clonal selection is comprised of 777 and Pommard. Dijon Clone 777 gives great red fruit structure and acidity while the Pommard offers bigger dark fruit flavors and spice. The soil in this AVA tends to be marine sediment with a fair amount of sand allowing great drainage keeping the vines at just the right amount of stress to focus on ripening its fruit.
TONS PER ACRE:	This is a healthy site, but we thin all our vineyards back to 3-3.5 tons to the acre.
ALCOHOL:	14.1 %
BLEND:	100% Pinot Noir (55% - 777 and 45% - Pommard)
PRODUCTION:	210 cases
WINEMAKERS:	Trent Moffett & Drew Voit
BARREL AGING:	10 months in French oak, 30% new
TASTING NOTES:	Nice fruit aromas with hints of spice and oak. On the palate the wine has a nice array of cherry, cranberry and orange peel. The spice lifts the mid palate and the finish is long and mouthwatering with good fruit and acidity. Should age for 10+ years.