

Phelps Creek

V I N E Y A R D S

2018 Cuvée Alexandrine Pinot Noir

WINEMAKER COMMENT

Every season fourth generation winemaker Alexandrine Roy joins us from Gevrey-Chambertin, France, sharing her expertise of traditional Burgundian winemaking techniques using the grapes of Phelps Creek Vineyards. The result is Cuvée Alexandrine—a reserve level Pinot Noir. This beautiful wine emerges from her personal crafting and final selection of the finest native yeast fermented estate barrels.

PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

VINTAGE

The 2018 season proceeded slightly compressed due to a stretch of mid-summer heat. Harvest began late September with ideal conditions of sunny skies, cool days and cold nights—allowing fruit to ripen incrementally. Ultimately the vintage might sear into memory for its stunningly long, beautiful fall encompassing most of October. The season made you feel blessed to live in Oregon

WINEMAKING NOTES

Cuvée Alexandrine Pinot Noir combines three Pinot Noir Clones, Dijon 115, Dijon 777 and Pommard. Harvest separately block by block, each selection undergoes spontaneous, native yeast fermentation, thriving with the native yeast living on the fruit. The wine is barrel aged in French Oak approximately 11 months prior to Alexandrine's final selection. In 2018, after tasting through all the options, Alexandrine Roy chooses the finest 13 barrels which complimented the vintage and the site.

REVIEWS

92 Points - James Suckling (January 2020) *Aromas of wild herbs and undergrowth with plenty of fresh red fruit, too. This has a sleek, firm feel with ample, juicy and fresh tannins that deliver a succulent, fine-grained feel. Drink or hold.* - J.S.



TASTING NOTES

Our famed tobacco and spice tones, emanating from volcanic soils, grace a lingering structure of savory red and dark fruit expressions, with acidity permitting extended aging potential. A diversity of clones and micro-climates add layers of sensory experience.

BOTTLE NOTES	
Harvest Date:	October 1, 2018
Clonal Selection:	46% Pommard, 38.5% Dijon 777, 15.5% Di- jon 115
French Barrel Élevage	25% new
Alc:	14.1%
Bottling:	September 2019
Case Production:	309