

2016 PROJECT M **BEDARIK VINEYARD** PINOT NOIR



At Project M we believe every wine tells a story with three chapters; people, place and time. Our Single Vineyard Pinot Noirs, including this wine from Bedarik Vineyard, reveals the interplay of each site's unique geology and geography, emphasizing the contribution of place to the wine.

VINTAGE

The 2016 vintage was the earliest harvest in Oregon's history. The early bloom and cool late spring conspired with an August heat wave that created low yields and dry conditions that further hastened sugar accumulation.

VINEYARD

Bedarik Vineyard provides the increasingly rare opportunity to work with fruit from own-rooted vines. We source fruit from two blocks; Pommard and Wadenswil planted in the early 1990's. Nestled in the foothills of the Coast Range northwest of the town of Gaston, Bedarik's southern exposure and moderate elevation lend to warm days and nights cooled by the air from the Coast Range Mountains. The soils are a mix of marine and Missoula Flood sediments. The realization of the site's high potential is the result of the committed farming by Valentine, Oney and Chuy Mora, aka the Vineyard Brothers.

WINEMAKING

Both the Pommard and Wadenswil were picked on the same day but kept separate. They were both destemmed into small fermenters. Fermentation was permitted to begin spontaneously with caps managed by punch down based on taste. Lots were pressed, settled and barreled separately in used French oak. After 11 months, two barrels of the Pommard and one of the Wadenswil were blended and bottled.

TASTING

Bedarik Vineyard's tannins can be temperamental and unforgiving. Through careful management they provide a savory streak that runs through the middle of black fruit flavors, adding complexity and interest. The wine's mouth filling concentration is balanced by the just ripe, slightly powdery tannins adding length to its apparent width. Of all the PROJECT M wines of the vintage, Bedarik will pay the greatest reward for patient cellaring.

pH: 3.66
TA: 5.1g/L
Alcohol: 14.1%
AVA: Willamette Valley
GPS: 45.451676-123.230009

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