

Swick Wines 'Rose of Pinot Noir' 2020

Producer: Joe Swick

Provenance: Yamhill Carlton AVA, Oregon

Farming: Organic

Grape(s): 100% Pommard clone Pinot Noir

Vineyard(s):

Cancilla Vineyard - north facing, 15 acre, certified organic, own-rooted vines with volcanic and sandy soils

Grey Horse - 2 acre organic vineyard (not certified), own-rooted, dry farmed in Yamhill Carlton AVA

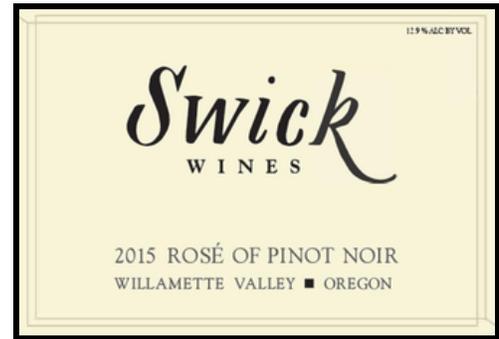
Vintage: The lack of sales travel in 2020 allowed Joe to be more present in both the vineyards and in the winery.

Yields were low but quality was high. Smoke issues caused Joe to press earlier and produce more rose and white wine than he has in the past.

Fermentation/ Aging: Hand harvested grapes are whole cluster fermented and macerated for a total of 30 days. Each variety is aged separately for 9 months in neutral oak barrels on gross lees and blended shortly before bottling.

Fining/ Filtration: none.

Sulfur: 25 ppm added 24 hours before bottling.



The Producer

Oregon native and darling of the natural wine scene Joe Swick has been perfecting his one man show for a few years now. Many American producers talk about making their wine affordable, Joe actually achieves it. What's more, his wines are captivating to nerds and noobs alike! Although his winery is located not far from Portland, Joe purchases fruit from both Washington and Oregon. With 2018's harvest Joe has expanded his one man show to 6,000 cases with plans to *actually hire some help* and increase his production even more in years to come.

The Vineyard

Half of the Pinot Noir is sourced from Cancilla Vineyard just outside of the Yamhill-Carlton AVA. Grown by Joe's friend Ken Cancilla, the certified organic, 15 acre vineyard is planted almost entirely to own-rooted Pinot Noir with a single acre devoted to Chardonnay. Although Ken has some Dijon clones of Pinot planted, Joe only works with the later ripening Pommard and Swiss-German Wadenswill clones. The vineyard was planted in 1999 to own-rooted vines in sandy and volcanic soils.

The other half comes from a new vineyard for Swick Wines. Grey Horse is a small, 2 acre vineyard in the Yamhill-Carlton AVA. The vineyard has been farming organically since the beginning but elected to stop seeking certification because they felt it was just unnecessarily expensive. The vineyard sits at a 450 ft elevation planted entirely to Pommard clone into sandy, loam soils.

The Cellar

The bunches are whole-cluster pressed (no crushing) through a 1.5 ton Bucher Pneumatic press into 500 L neutral barrels. Malolactic conversion is allowed to run its natural course.

The base wines are racked to tank for blending and modest sulfite addition of 25 ppm 24 hours before bottling.

For more details email info@OlmsteadWine.com

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