

Z'IVO Wines 2014 Whole Cluster Pinot Noir Eola-Amity Hills AVA, Willamette Valley, Oregon USA

WINEMAKER NOTES



Almost 20 years after we purchased the land for our vineyard, 2014 was a great year to take the next step in sustainable farming and layer on biodynamic practices. There was no vineyard crises to contend with and a leisurely harvest of a bumper crop. It was a wonderful contrast to 2013 with the typhoon at harvest!

This vintage is a composite of all 5 estate clones: 114, 115, 667, 777, and Pommard. The pick was spaced out over 10 days. The whole cluster process involved 667 being 100% whole cluster. The other clone ferments were a layer cake of whole cluster covered with a thin layer of destemmed berries to increase the speed of initial fermentation. Native fermentation started and punch downs were performed after 2 days of homogenizing pump overs to equilibrate temperatures. Racked in mid ferment to cool down and slow the fermentation and then taken down to negative brix before pressing. The wine settled and was barreled in 28% new French oak for 15 months.

Ripe black cherry with blackberry on the nose and mid palate. Followed by mouth filling tannins with mushroom and forest floor tones.

91 points, Wine Spectator
92 points, Wine & Spirits Magazine
Gold, San Francisco Chronicle Wine Competition
Double Gold, Oregon Wine Competition

Alcohol: 14.4%
Cases made: 344
Peak drinkability: 2018-2022



John Zelko
Founder & Winemaker

info@zivowines.com | www.ZIVOWines.com | 503-705-9398

