



ABOUT THE VINEYARD...

Dick Shea planted his first vines in the late 80's, just a few short years after Ken Bernards moved from his birthplace in the Willamette Valley to Napa to work his first harvest. The vineyards have grown, along with Shea's reputation for quality, and today his vines produce a disproportionately large percentage of the most renowned Willamette Pinot Noirs. Good sedimentary soils, sitting on two well-drained hillsides, along with careful, sustainable farming practices, routinely yield quality, well-ripened fruit in a viticultural area known for wide vintage variation. Both wine makers and wine connoisseurs look to Shea for Pinot Noirs with density, structure, and intense, spicy fruit.

ABOUT THE VINTAGE...

The warm, but not hot growing season of 2016 was as long or longer than previous vintages and began with an early bud break and ended by the beginning of October. With no pressure from the weather, growers were able to relax throughout the year and enjoy a warm, dry harvest. The vintage was ripe, aromatic, and showed more restraint than the previous more opulent vintages.

ABOUT THE WINE...

Ken Bernards returns to the land of his youth, Oregon's Willamette Valley. Working with fruit grown this far from the winery produces special challenges and requires an extremely high element of trust between the wine maker and the grower. Dick Shea's farming skills are up to this challenge. This was the last fruit that we harvested. It fermented traditionally in one ton, open top containers using hand punch downs to achieve optimal extraction. Gravity provided movement from reception through pressing with inert gas used from then on. It was aged in François Frères and Remond cooperage for sixteen months and racked once in the springtime. 203 cases produced.

TASTING NOTES...

Another outstanding vintage from the revered Shea Vineyard! Earthy, organic aromas accompanied by a fruit kissed perfume tantalize you in for a taste. The rich, tilled earth is peppered with light toasty notes, dried floral perfumes, clover, rose petal and geranium flower. Lifted aromatics of huckleberry and wild strawberry give beautiful balance to characteristic notes of earthiness. The broad palate is generous with brambly plum and blueberry, which complement mouth-coating tannins. While the finesse of this vintage makes it enjoyable in its youth, you can also expect many years of cellar worthiness!