



#### **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...**

Ample rain brought an end to our five-year drought and the 2017 vintage produced the high quality of fruit that we had enjoyed in the prior seasons. It was an unusually wet year with a mild spring that allowed the vigorous vines to flower extensively. Record-breaking heat in the days leading to harvest fully ripened the grapes, developing sugar and flavor, while cool nights ensured wines would retain mouthwatering acidity. Our harvest wrapped up, with wine aging in barrel and safe from smoke damage, long before the October fires visited Napa.

#### **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. 221 cases produced.

#### **TASTING NOTES...**

This vintage hits the palate in what can only be described as multi-dimensional ways, going beyond simply coating and reaching every corners of the senses. The delicate bouquet of geranium is dressed with racy whiffs of cinnamon and baking spices that seamlessly make their way into each sip. The juicy and generous palate is explosive with cherry and plum, both tart and sweet. Perfumes of oolong and chamomile tea linger in the senses and create an exotically floral foreshadow of the richer earthier notes to be revealed as fruit makes way for the deeper characteristics to shine over years in the cellar.