



2018

Shea Vineyard Pinot Noir

Shea Vineyard drapes over 140 acres of rolling hills in the Willamette Valley's Yamhill-Carlton AVA. Dick Shea first planted the Back Block in 1989 and then replanted it in the mid-90s to eliminate the problem of phylloxera, a microscopic insect that feeds on grapevine roots. This fruit is some of the most coveted in the state. Cody sources from the highest elevation Shea block.

SHEA VINEYARD



Winemaking

Purple Hands is a low input, purity-driven winery. Ferments are a mixture of techniques: Pied de Cuve, native yeasts, and some commercial strains as needed. Whole cluster and skin macerations are vintage-dependent styles. Wines are bottled unfiltered and unfiltered to retain the honesty of the vineyard.

Appellation: Yamhill-Carlton

Farming Practices: Dry Farmed, Sustainable, LIVE certified.

Grape Varietal: 100% Pinot Noir

Ageing: 11 Months in French Oak Barrels, 35% New.

Clones: Dijon (777) & Wädenswil

Soil: Willakenzie (Marine Sediment)

Ageability: 10+ years

Elevation: 450-630 feet

Alcohol: 14%

Aspect: South

pH: 3.5

Year Planted: 1989 & replanted in mid-90s

Production: 500 cases

Tasting Notes

caramel, boysenberry, truffle, cheesecake, watercress, black current, forest floor, cola, chocolate, strawberry, honey ham, lavender

JAMES SUCKLING.COM 94 pts

Wine Spectator 92 pts

WINE ENTHUSIAST 91 pts

Wine & Spirits 90 pts

UPC: N/A



Purple Hands Winery

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