

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 grape-vine roots. This fruit is some of the most coveted in the state. Cody sources from the highest elevation Shea block.





Shea Vineyard Pinot Noir

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 unfined and unfiltered to retain the honesty of the vineyard.

Appellation: Yamhill Carlton

1000/ D' , N '

Farming Practices: Dry Farmed, Sustainable, LIVE Certified.

Grape Varietal: 100% Pinot Noir

Ageing: 11 Months in

Clones: Dijon (777) & Wädenswil

French Oak Barrels, 40% New.

Soil: Willakenzie (Marine Sediment)

Ageability: 10+ years

Elevation: 630 feet

Alcohol: 14%

Aspect: South

pH: 3.5

Year Planted: 1989 & replanted in

mid-90s

Production: 480 cases

Tasting Notes

blackberry, boysenberry, mulberry, sarsaparilla, cinnamon, clove, cola, candied jam

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UPC: N/A



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