



Wichmann 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 unfiltered and unfiltered to retain the honesty of the vineyard.

Appellation: Dundee Hills

Farming Practices: Dry Farmed, Sustainable.

Grape Varietal: 100% Pinot Noir

Ageing: 11 Months in French Oak Barrels, 40% New.

Clones: Dijon 115, Dijon 777, Pommard

Ageability: 10+ years

Soil: Jory (Volcanic)

Alcohol: 14%

Elevation: 630-670 feet

pH: 3.7

Aspect: South

Production: 480 cases

Year Planted: 1975 & 2000

In 1975, this 10 acre vineyard was planted by Gary Fuqua's father, an Oregon wine pioneer and sits just below Holstein and Archery Summit's Red Hills Vineyard. In 2010, the Dave & Anne Wichmann purchased Fuqua Vineyard and renamed it Wichmann Vineyard.

Tasting Notes

forest floor, rhubarb, black raspberry, caramel, Honeycrisp apple, black licorice, cardamom, spiced cashew

WICHMANN VINEYARD



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Purple Hands Winery

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