

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 unfined and unfiltered to retain the honesty of the vineyard.

| Appellation: Yamhill-Carlton | Farming Practices: Dry Farmed, Sustainable, LIVE Certified. |
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| Grape Varietal: 100% Pinot Noir | |
| - | Ageing: 11 Months in |
| Clones: Dijon (777) | French Oak Barrels, 40% New. |
| Soil: Willakenzie (Marine Sediment) | Ageability: 10+ years |
| (Marme Sediment) | Alcohol: 13.5% |
| Elevation: 600 feet | |
| | pH: 3.5 |
| Aspect: South | |

Production: 316 cases

Year Planted: 1989 & replanted in mid-90s

The 2020 Vintage

2020 is a vintage that you can rely on Oregon winemakers such as Cody Wright as your go to for high quality, purity focused Pinot Noir. Though the vintage presented its challenges there was an incredible core of quality at the center of the vintage. At Purple Hands Winery we focused on that generous core, embracing the spirit of the vintage, to create wines of depth and quality.

Tasting Notes

blackberry, dusky spice, red licorice, mulberry, boysenberry, chocolate, blueberry, earth, plum, cinnamon oatmeal, lavender perfume





Purple Hands Minery

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