

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 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

Grape Varietal: 100% Pinot Noir

Clones: Dijon (777)

Soil: Willakenzie (Marine Sediment)

Elevation: 630 feet

Aspect: South

Year Planted: 1989 & replanted in

mid-90s

Farming Practices: Dry Farmed, Sustainable, LIVE Certified.

Ageing: 10 Months in French Oak Barrels, 40% New.

Ageability: 10+ years

Alcohol: 13.5%

pH: 3.6

Production: 413 cases

Tasting Notes

Blueberry, Black Cherry, Blue Cheese, Boysenberry, Creamsicle, Lavender, Peppermint, Honeysuckle, Roasted Mushroom

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WINE ENTHUSIAST 97

ÛPC: N/A



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