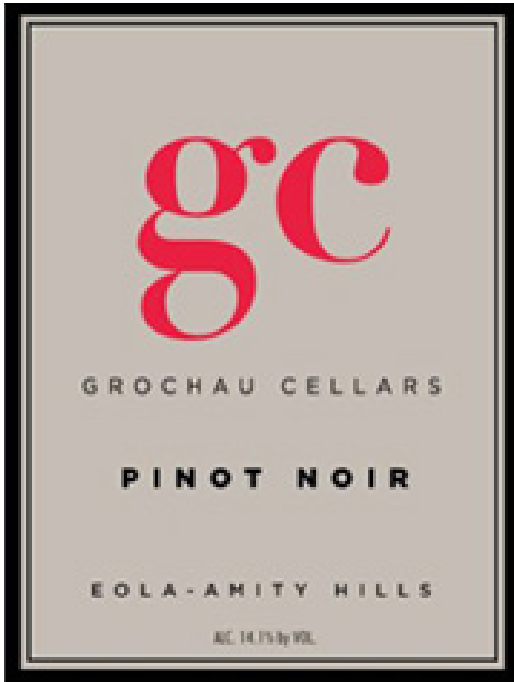




GROCHAU CELLARS

PROFILE

In the backyard of Portland, Oregon, the Willamette Valley is now one of the premier regions for United States Pinot Noir. Within the larger AVA lies Eola-Amity Hills, a more defined microclimate that has thinner soils with less water holding capacity and proximity to cooler winds. Specializing in Eola-Amity Hills wines, Grochau Cellars was founded in 2002 by John Grochau and is based on the principles of minimalism, only utilizing grapes from vineyards whose processes are organic and environmentally friendly. The main philosophy of Grochau Cellars is “Don’t Screw It Up,” believing that with minimal intervention, naturally healthy grapes can be given their best chance to shine. By maintaining this philosophy, Grochau Cellars represents the true flavors of Oregon: complex, pure, and satisfying.



SPECIFICATIONS

Wine: Eola-Amity Hills Pinot Noir

Varietals: 100% Pinot Noir

Appellation: Eola-Amity Hills AVA

Location: Vineyard

Soil: Volcanic soil (Nekia)

Agricultural Method: Organic

Production: 150 cases

Tasting Note: Manual harvest October 6 & 11. Sorting and 30% whole cluster fruit used, 5 day cold soak, native yeast fermentation for 12-14 days with manual punch downs twice per day. Aged in 25% new, 25% second use, and 50% used French oak. Aged sur lie. Bottled May 18, 2014.

“ John Grochau believes that his wines express their true natures best with the absolute minimum of intervention. ”



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