



“PH” is the first release of vineyard designate Pinot Noir from Purple Hands.

Vineyard:

All grapes were sourced from Canary Hill Vineyard in the Eola-Amity Hills AVA. Owned by Ken and Karen Wright this vineyard is own-rooted entirely to Pinot Noir, and contains very old and very beautiful vines. With some vines now approaching 40 years old, this is one of Oregon’s great vineyards. The blend of Sedimentary, and Volcanic Soils, both Jory and Wellsdale, produces wines of exceptional depth and a strong sense of place.

Winemaking:

These grapes were hand-harvested, then put through a rigorous sorting line. Only the most promising fruit was kept, and those bunches unable to hack it were cruelly rejected. After Crush, we employed a number of different styles and soaks with the juice to make sure that we could achieve a decent depth of flavor in the face of what promised to be a light vintage. By using very cold temperatures and carefully monitoring the must, we extended soaks on the skins. After fermenting with one of our favorite yeast strains we conducted a post-maceration cold soak to maximize extraction and get that depth that we were looking for.

There are only 70 six packs of this wine.

PH 3.4
Brix 24