

Goodfellow Family Cellars

Willamette Valley

(California Sales Only)



- *Pinot Gris, Ribbon Ridge:* In the Whistling Ridge Vineyard, the Pinot Gris vines grow at the highest elevation, sharing thin soils (12-14 inches of topsoil), exposure to the most wind especially at night, exposure to somewhat less direct sunlight, and both sites are harvested early in the morning. The result is a Pinot Gris with excellent acidity and freshness. Several yeast strains are used during fermentation for complexity, and the wine is aged on its lees for seven months in older barrel and tank. Production averages 350 cases annually.
- *Pinot Noir, Willamette Valley:* This is mostly Whistling Ridge fruit. Fermentation is spontaneous with roughly 40% whole clusters. The wine ages entirely in French oak (almost all older) for some seventeen months before bottling without fining or filtration. Production varies, centering around 750 cases.
- *Whistling Ridge Vineyard "Clover," Ribbon Ridge:* The top Pinot Gris from Marcus, made in the style of white Burgundy. It is raised in neutral oak barrels and acacia puncheons (500L) and *foudres* (860L) for roughly 14 months, the year depending. Pressed whole cluster, spontaneous fermentation. ML typically is completed entirely, the vintage depending. 155 cases annually.
- *Whistling Ridge Vineyard Blanc, Ribbon Ridge:* The quartet from the top of the ridge: Riesling, Pinot Blanc, Pinot Noir, and Gewurztraminer, all harvested at once and co-fermented in neutral oak barrels. This retains lovely acidity and transparent minerality and is surprisingly age worthy. Production averages 80 cases annually.
- *Whistling Ridge Vineyard "Richard's Cuvée," Ribbon Ridge:* Richard Alvord and his wife Patricia own and farm this 15-acre hilltop vineyard in the Ribbon Ridge AVA, the smallest of Oregon's AVAs. Alvord, a WWII pilot, originally planted this site in 1990 and named it for the breeze that whistles through the vineyard every afternoon. The Chardonnay parcel has four clones--76, 96, Espiguettes and 108--and covers one acre of shallow marine sediments (maybe ten inches of topsoil) above the Beaux Frères Vineyard. Regardless of the varietal, this site always gives intense fruit--the wind, shallow soil, and dry farming ensure that. Production averages 250 cases.
- *Whistling Ridge Vineyard Pinot Noir, Ribbon Ridge:* Marcus first made this wine in 2014, when he became the only buyer for the Pinot Noir coming off of the Whistling Ridge Vineyard. This is a blend of those barrels (mostly 500-liters) that don't make the cut for the single-vineyard bottling.

- *Fir Crest Vineyard Pinot Noir, Yamhill-Carlton:* Fircrest Vineyard sits in the coastal foothills in the far southwest corner of the Yamhill-Carlton AVA. Soils are older sedimentary series, aspect of the slope is south-east, and the vines were planted in 1985. The vineyard totals 14 acres and Marcus buys from 1.25 acres. There are various clones planted, but what Marcus gets is all Wadensville. He makes the wine with native yeast, lots of stems, and ages it in 500-liter demi-muids (about one-third new) for up to twenty months. The wines are deeply colored, intense, rich, and powerful, reminiscent of an Oregon version of Clos de La Roche--dark-fruited but retaining excellent acidity. Production averages just over 100 cases.
- *Durant Vineyard Pinot Noir, Dundee Hills:* Durant is one of the pioneer vineyards, planted with Pommard stock in 1973 and a second section with clone 114 in 1993. The elevation midpoint is 400 feet in the Dundee Hills AVA, a relatively warm AVA where the soils are volcanic (Jory) and iron-rich, imparting a silkiness to the wine. Fermentation is spontaneous and is done with some 50% whole clusters; aging takes place in French barrels, roughly 15% new, and the wine is typically bottled without fining or filtration. Production averages 175 cases.