41st Annual Society of Wine Educators Conference – Portland, Oregon

International Pinot Noir Styles – A Comparative Blind Tasting Seminar

Presented by:

Eric Hemer CWE, MS, MW
Senior Vice President and Corporate Director of Wine Education, Southern Glazers Wine & Spirits of America
First: A Brief History of Pinot

- **Etymology:** Thought to refer to the cluster shape, like a pine (pin) cone
- **Origins:** One of oldest*/important varieties, possibly descended from wild vines
- **Genetic mutations:** According to Pierre Galet, over 1,000, including Pinot Blanc, Pinot Gris, Pinot Meunier and Pinot Noir
- **Earliest written mention:** 14\textsuperscript{th} Century Burgundy (over 800 years ago)
- **Synonyms:** Auvernat, Morillon, Noirien
- **Offspring:** DNA analysis has proven at least 21 distinct varieties are direct progenies of Pinot and **Gouais Blanc**, including Aligoté, Auxerrois, Chardonnay, Gamay and Mélon, among others.
History of Pinot Noir

- **Origins:** Northeastern France, most important and oldest form of Pinot
- **Early enthusiasts:** Benedictine/Cistercian monks, Clément V, Phillip the Bold
- **Earliest written mention:** 1375, Duc Philippe le Hardi, Burgundy
- **Synonyms:** Pineau, Pinot Nero, Savagnin Noir, Spätburgunder, etc.
- **Parentage:** Pinot and Gouais Blanc
Physical Characteristics of Pinot Noir

- **Vine characteristics:** Early budding, low-to-moderate vigor, susceptible to spring frost and coulure, delicate and prone to downy and powdery mildew, botrytis, fanleaf and leafroll virus, early ripening, best suited to cool-to-moderate climates

- **Training/pruning/trellising methods:** Typically head trained, cane pruned, especially in cooler climates (better yield control, ripening ability); VSP and split/divided canopies (Lyre, GDC, Scott Henry, Smart-Dyson) popular in cool climates for more sun exposure, aiding ripening
Physical Characteristics of Pinot Noir

- **Popular clones:** More commercial clones than any other variety, most are French (50+) – **Still wine:** ENTAV-INRA 114, 115, 667, 777; FPS 04, 05
  - **Sparkling wine:** FPS 31 (Fr. 236), FPS 32 (Fr. 386), FPS 33 (French 388)
- **Suitable rootstocks:** 3309C, 101-14 (low-mod. vigor, high density planting)
- **Soil preference:** Varied. In Burgundy, clay/limestone; California, low vigor soils like sandy loam and clay; Willamette Valley, volcanic, marine sediment
- **Bunch/berry characteristics:** Small, tight, bunches, thin-skinned berries with lower levels of phenolic compounds such as anthocyanins and tannin
World’s 10th Most Cultivated Variety: 290,000 acres worldwide

- **France:** 76,000 acres
  (32,000 acres in Champagne, 26,000 in Burgundy, 16,000 in Côte d’Or)
- **US:** 74,000 acres (38,000 in California, 14,500 in Willamette Valley)
- **Germany:** 29,000 acres
- **New Zealand:** 11,000 acres
- **Italy:** 10,000 acres
- **Australia:** 8,700 acres
Vinous Characteristics of Pinot Noir

- **Sight:** Pale, light to medium ruby red to orange/garnet color due to low concentration of pigments and typically lower pH

- **Nose:** Aromatic, red fruits like cherry, raspberry, strawberry, cranberry; beet root, cherry cola, black tea, dried herbs, earthy, barnyard with maturity; vanilla, mocha, toast, baking spice when matured in new oak

- **Palate/structure:** Light to medium bodied, red fruits, oak? Velvety structure with soft tannins, medium-plus to high acid, medium to medium-plus alcohol, medium-plus to long, flavorful finish
Old World vs. New World Blind Tasting

Generally Speaking:

Old World wines: more earth-driven, subtlety of fruit

New World wines: more fruit-driven, subtlety of earth

Why?

Climate – Soil – Terroir – Winemaking
Blind Tasting of International Pinot Noirs

- Eight Pinot Noir wines from around the world
- Vintages range from 2012 to 2015
- Take 2 minutes to taste each wine and try to determine:
  - Whether NW or OW
  - Possible region of origin
- After each, I will give my description, provide clues and then reveal the wine
Wine 1

Audience thoughts

- NW or OW?
- Possible region of origin?

Comments
Wine One-Identity

André et Michel Quenard Pinot Noir 2015,
Savoie, France

- 1st generation: domaine founded in 1930s, village of Chignin
- André Quenard began bottling under own label in 1960
- Son Michel joins in 1976, adds name to business
- 4th generation now involved-Michel’s sons Guillaume et Romain
- 22 ha. domaine produces 15,000 cases annually
- Lutte Raisonée farming philosophy
- Pinot Noir plus Altesse, Bergeron, Jacquère and Mondeuse are grown
- Pinot Noir grown on .65 ha. clay/limestone based vineyard-20-25 years old
- Traditional Pinot Noir fermentation, 9 months cask age before bottling
- ABV: 12%

Approx. $24 retail
Chignin
Wine 2

Audience thoughts

- NW or OW?
- Possible region of origin?

My comments
Wine Two-Identity


- Wagner Family, 3 generations, east side of Seneca Lake, near Lodi
- All estate grown fruit, eastern side of Seneca Lake, 100 acres in 20 vineyard parcels all farmed sustainably (certified by VineBalance-NY State’s Sustainable Viticulture program)
- Fermented in open topped vats, aged 9 months in French oak barriques
- ABV: 13.7%, TA: 4.53 g/l, pH: 3.74

Approx. $20 retail
Wine 3

Audience thoughts

- NW or OW?
- Possible region of origin?

My comments
Wine Three-Identity

Andriano Pinot Noir 2015, Alto Adige, Italy

- Cantina Andriano founded 1893, 1\textsuperscript{st} cooperative in Alto Adige
- Vineyards 500 meters above sea level, on rocky, limestone soils
- Temp. controlled fermentation in stainless steel, MLF and maturation in seasoned oak casks
- 940 total acres of Pinot Noir in Alto Adige
- ABV: 13.5\%, TA: 5.3 g/l RS: 2 g/l

Approx. $30 retail
Alto Adige - Andriano
Wine 4

Audience thoughts

- NW or OW?
- Possible region of origin?

My comments
Wine Four-Identity

Cloudy Bay Pinot Noir 2014, Marlborough, New Zealand

- Est. 1985 by David Hohnen, one of first five winemakers in Marlborough
- 2014 is 26th vintage of Pinot Noir, and considered the best to date
- Sourced from S. Wairau Valley, on clay/loam soils
- Fruit destemmed, open top fermenters, cold soak, 3 weeks maceration, French oak barriques, 35% new, 12 mos. Aging
- ABV: 14.1%, TA: 5.7 g/l, pH: 3.63, RS: 2 g/l

Approx. $47 retail
Marlborough and Wairau Valley
Wine 5

Audience thoughts
- NW or OW?
- Possible region of origin?

My comments
Jean-Baptiste Adam “les Natures” Pinot Noir 2013, Alsace, France

- Founded 1615, village of Ammerschwihr; 14th generation of Adam family
- Full complement of Alsace varieties and styles
- “les Natures” range AB® certified organic
- Estate practicing biodynamic production with Demeter certified range
- Pinot Noir traditional vinification - aged in 100 year old oak foudres
- ABV: 13%

Approx. $30 retail
Ammerschwihr
Wine 6

Audience thoughts

- NW or OW?
- Possible region of origin?

My comments
Wine Six-Identity

Solomon Hills Pinot Noir 2013, Santa Maria Valley, California

- Established by Miller Family of Bien Nacido Vineyard fame
- Solomon Hills vineyard just 10 miles from Pacific, strong marine influence
- All estate grown fruit, planted 1999 to clones 115, 667 sourced from BNV
- Sandy soil wind deposited from nearby Guadalupe-Nipomo dunes
- Fruit hand harvested at night, yield held to 2.8 tons per acre
- 407 cases produced per year
- Aged 18 mos. In French oak, 40% new
- ABV: 13.4%

Approx. $60 retail
Solomon Hills Vineyard
Wine 7

Audience thoughts

- NW or OW?
- Possible region of origin?

My comments
Wine Seven-Identity

Domaine Faiveley

Gevrey-Chambertin 1er Cru Les Cazetiers 2013, Burgundy, France

- Domaine founded in Nuits St. Georges by Pierre Faiveley 1825 – today run by 7th generation of family, Erwan Faiveley
- Domaine owns vineyards throughout Côte d’Or and Côte Chalonnaise including 10 ha. Grand Cru, 25 ha. 1er Cru parcels
- Cazetiers is a well-situated, due south facing vineyard on hillside above village – often Grand Cru quality
- Traditional fermentation, maceration in oak tanks

Approx. $135 retail
Les Cazetiers 1er Cru
Wine 8

Audience thoughts
- NW or OW?
- Possible region of origin?

My comments
Wine Eight-Identity

Argyle “Spirithouse” Pinot Noir 2012, Dundee Hills, Oregon

- Argyle was founded in Dundee in 1987 by Texan Rollin Soles with the idea of making world class sparkling wine – this led to world class Pinot Noir and Chardonnay as well
- The fruit for this wine comes entirely from Knudsen Vineyard in the Dundee Hills AVA-a beautiful east facing hillside 630-1,000 feet ASL on red Jory soil
- 2012 was one of the finest vintages ever in the Willamette Valley
- Aged on lees for 16 mos. French barrique, 35% new
- Brix at harvest: 23.5, ABV: 13.5%
- Cases produced: 850

Approx. $75 retail
Argyle Winery's Primary Vineyard
Dundee Hills AVA, Willamette Valley, Oregon

Knudsen Vineyards
Dundee Hills AVA
120 acres
630’ - 1000’ elevation
Soil: Red Jory

Argyle
Pinot Noir
Pinot Meunier
Chardonnay
Questions/Comments?

THANK YOU!

A copy of this presentation will be available on the SWE website soon