
KALITA VINEYARD

The vineyard is located in the heart of the Yamhill-Carlton AVA, the northwest AVA in the Willamette Valley fairly close to the Coastal Mountain Range.



ABOUT THE VINEYARD

- Year Planted: 2000, 22 acres planted
- Classic Willakenzie marine sedimentary soil
- Unique bowl-shaped site providing winemakers unique opportunities to select grapes on vines facing Southeast, South, and Southwest
- 400 to 800 ft range in elevation, providing a diversity in terroir and flavor profiles within a single vineyard
- Clones Pommard PN 114, PN 115, and PN 777 are planted in this vineyard

THE TERROIR

Pinot Noirs from the marine sedimentary soils of the Yamhill-Carlton AVA tend to be darker in flavors and in color than the Pinot Noirs from the volcanic soils of the Dundee Hills. Since the soil is very similar throughout the vineyard the differences in terroir within the site are driven by the aspect due to the bowl shape and the elevation. In general, the grapes in the South-facing blocks and lower elevations will ripen first showing higher Brix in warmer vintages. Since Brix is not the only measure winemakers use to determine the ideal time for harvest, some will prefer to have the longer hang time for blocks facing Southeast or Southwest or at a higher elevation for full development of all flavors prior to harvest.

COMMITMENT TO SUSTAINABILITY

Kalita Vineyard is a certified LIVE vineyard in the state of Oregon. LIVE is an independent organization that certifies vineyards and wineries in the Pacific Northwest (Oregon, Washington and Idaho) as sustainable. Vineyards are only certified by LIVE after on-site inspections and must complete an annual checklist of vineyard management practices and have an on-site inspection every third year. LIVE is a comprehensive set of rigorously applied, science-based standards and procedures that ensure both wine grape farming and wine making production are as sustainable and have as minimal an environmental impact as possible.