Antiquum Farm | "Passiflora"

Willamette Valley, Oregon AVA



Varietal: 100% Pinot Noir

Region: Willamette Valley

Winemaker: Andrew Bandy-Smith

Vines Age: 20 years

Farming: Grazing based Viticulture

Soil: Bellpine

The Story: The Antiquum Farm property consists of about 140 acres of forest, one 7ha Pinot Noir vineyard, and one 2ha Pinot Gris vineyard in the southern Willamette Valley near Eugene, Oregon. After years of farming organically, Stephen wondered what would happen if he stopped using the same homogenizing organic fertilizers and made his farming more site specific. He started using sheep, geese, and chicks to fertilize and sanitize the vineyards and stopped tilling in the grass. After 7 years his vineyards became self-sufficient and Stephen uses no outside inputs of any kind. His grapes began to change genetically. His Pinot Noir is blue. His Pinot Gris can be purple, pink, green, or pink, purple, and green all on the same vine and sometimes even the same berries. The resulting wines are something completely new and very amazing.

Vineyard: Click here for further information.

Vinification: The highest elevation of our vineyard, at the farthest eastern and western edges, produces tones and textures rarely seen in Pinot noir. Each lot was destemmed, fermented, and aged separately. Primary fermentation occurred in open top vessels with daily punch downs.

Ageing: After the completion of alcoholic fermentation, the wine steeped on skins until a textural shift took place. The wine was then pressed and aged in new and used French oak barrels for ten months.

Everything else you want to know about this wine: Passiflora captures the most eccentric voice of the vineyard. Tropical, passionfruit notes.

Le Storie