



LENNÉ
Oregon Pinot Noir

What makes Lenné? The Soil.

There are three main criteria for choosing the perfect site to grow Pinot Noir: elevation, orientation and soil. We are facing south at Lenné at an elevation of 375 feet above sea level at the tasting room to 575 feet at the top of the vineyard. And, what gives Lenné wines the depth on the mid palate, the underlying mocha aroma and the long finish, is our very poor soil called Peavine.

The Peavine series consists of moderately deep, well drained soils that formed in clayey colluvium and residuum derived from sandstone, siltstone, basalt, tuffaceous rock, and shale. These soils occur on mountain slopes like Lenné. The soil has very little organic matter in it and drains quickly, making establishing a dry farmed vineyard very difficult. We lost 35% of our first planting in 2001 and only had a normal fruit set in our seventh year, the 2007 vintage. Yamhill County considers peavine the poorest of farming soils, perfect for making wine.

Why Poor Soils?

Poor soils control the vigor of the vine. A vine's natural tendency is to produce big berries filled with seeds when grown in rich soils. In poor soils, the vine puts out small berries with few seeds resulting in more concentrated fruit flavors.