

Maresh Vineryard Pinot Noir Dundee Hills, Oregon

<u>Winery</u>: Kelley Fox Wines

<u>Vigneron</u>: Kelley Fox

<u>Varietal</u>: Pinot Noir

Region: Dundee Hills, Willamette Valley, Oregon

<u>Notes</u>: Maresh Vineyard is a special place! Planted in 1970, these vines are on their own roots - totally ungrafted - which is so unique and rare in the world.
This is part of the special quality of the fruit.

The vineyard is located on a mostly south-facing slope between 500 and 700 feet above sea level.

from Kelley: "The Maresh family has been living on the farm since 1959. There is tremendous biodiversity and balance here because from the beginning Jim had the foresight and common sense to avoid vineyard monoculture. There are hazelnuts, walnuts, fruit trees and plenty of acreage of wild areas throughout the farm. His daughter Martha keeps houses for violet green swallows and bluebirds on the trellis posts and they are flying all over the place in the spring and summer. She lovingly refers to this land as "the farm" and so do I.

It is not <u>just</u> a vineyard at all."

the wines made from this special place are incredible! And for a descriptor - again, I'll leave it to Kelley -

The appearance is youthful and merry, light red in colour with tones of deep pink. The nose has a firm, distant lusciousness with notes typical of my blocks at Maresh Vineyard: flowers and Hood strawberries with whiffs of spice. The attack is electric and full of life and energy. Not in the least shy with regard to acidity, after the initial show of briskness, a precise and detailed wine but with appealing form, texture (classic Maresh luminous silk) and length takes over the palate. This Maresh needs to be cellared for a minimum of a few years, I think. Its tricky, almost mischievous energy and youthful liveliness belie a very serious wine, very sure of itself, with strong character from these old, self-rooted vines.

The first time I met Kelley I was struck by her absolute genuineness (is that a word?) and honesty. And her striking persona matches perfectly with her utter honesty in all aspects of her life - it's reflected in her wine.

Kelley has been making wine for years - in Oregon and in New Zealand, including time at Hamacher, The Eyrie Vineyards and Torii Mor. Since 2005, she has been the winemaker at Scott Paul Wines. As a constant seeker, she has and continues to travel the world seeking experiences that expand her knowledge and her world - also reflected in her wines.

Along with her father, Gerson Stearns, Kelley launched her own label in 2007 - Kelley Fox Wines. Lucky for us, Kelley is able to source from some of the great vineyards of the Willamette. She believes in natural farming and winemaking so her vines are tended by hand. At harvest, the grapes are picked by hand - some are destemmed and some are whole-cluster.

In the winery, Kelley follows through with her beliefs. She doesn't inoculate with lab yeast. Fermentation is spontaneous and done in one-and-a-half-ton fermenters. Music is played for her wines.....I'll leave it to you to ask what music next time you see her.

The tiny production is made in the Willamette Valley at Momtazi. Oh and Kelley is using screwcaps - she's had problems in the past with corks and says that when you sell a bottle of wine with your name on it, you should be sure that the customer doesn't get a faulty bottle, even if the risk is only 1% - a hearty amen!