



Kelley Fox Wines

Montazi Vineyard Pinot Noir
McMinnville, Oregon

Winery: Kelley Fox Wines

Vignerons: Kelley Fox

Varietal: Pinot Noir

Region: McMinnville, Willamette Valley, Oregon

Soil Type: Volcanic lapilli

Lapilli is a size classification term for tephra, which is material that falls out of the air during a volcanic eruption or during some meteorite impacts. Lapilli (singular: lapillus) means "little stones" in Latin

Age of vines: 10-20 years

The vines are planted at a density of 3400/5000 per hectare and trained at spurred cordon system.

Vinification: With native yeasts in small cement basins, without chemical additives and small quantity of sulfites during bottling

Maturation: 6 months in steel/cement basin

More info: Montazi Vineyard is a Demeter-certified biodynamic vineyard in the McMinnville Foothills A.V. A. (American Viticultural Appellation)

Always farmed biodynamically, the vines here are rooted in place, time & even tradition. Moe Montazi says it best -

"In Biodynamics the farm is considered a living organism - having its own individuality and soul. As such the farm is believed to be sick if it imports any fertilizer from the outside; therefore being self sufficient is an important part of Biodynamic farming. Soil is considered to be the foundation in agriculture, therefore noblizing the soil is an important task. A farmer is like the conductor of an orchestra - bringing all the individual forces and energizing into harmony and playing the right notes at the right time."

And I think that says it best! and really, the wines made from this special place are incredible!

And for a descriptor - well, I'll leave it to Kelley -

"For this bottling, all of the fruit from this Demeter-certified biodynamic vineyard is from my rows of 115. The colour is a deepish, youthful red and the appearance is bright-almost as if lit from within. The nose is very fresh and has an almost alpine/rarefied air quality to it, with the usual botanical notes of my wines, exotic spice (sandalwood again), and red fruit"

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!