



Machine Breaker

<u>Country</u>	United States
<u>State</u>	Oregon
<u>Appellation(s)</u>	Eola-Amity Hills
<u>Producer</u>	Tad Seestedt
<u>Year Founded</u>	2012
<u>Farming</u>	Organic
<u>Harvest Method</u>	Manual



Wine maker/distiller Tad Seestedt's Machine Breaker label is an inherently ephemeral project. The first vintage produced under this label is from 2012, an outstanding Oregon vintage with a mid/late October harvest, perfect dry weather and low yields. We can't say for sure which vintage will be its last but as sure as vitis vinifera roots are candy to the invasive and deadly Phylloxera louse, Machine Breaker's days are numbered. The label was conceived of as an homage to farmers that Tad works with in the Eola-Amity Hills, to their ungrafted Pinot Noir vines and to their ultimately doomed plight.

After years of working with the produce from three of the old-timers in the region Tad realized that consistently these older vines were producing the best, most complex and interestingly flavored fruit year after year. The common thread? Each of these vineyards were planted with vines on their original Pinot Noir rootstock under the belief that the common practice of grafting vitis vinifera vines onto vitis labrusca rootstock was unnecessary. It was thought that Oregon's soils were and would be Phylloxera free! It's now well known that Phylloxera is rampant and unstoppable and that these special vines will produce lower and lower yields until ultimately they will succumb.

The derivation of the Machine Breaker name is a reference to the radical anti-technology Luddite movement of the early 19th century in England. As a protest against low wages, and job threatening technology in the textile industry in Nottingham, workers began smashing the stocking frames that threatened to displace the jobs of traditional hand knitters. The Luddite movement spread throughout England and became a general form of protest against unemployment and low wages and throughout the country workers would smash the tools of their trades in factories.

So let's raise a glass to these modern Luddite farmers of Oregon who eschewed technological practices in search of a purer connection to the earth.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Production</u>
Catrrall Vineyards Eola-Amity Hills Pinot Gris	100% pinot gris	38 years	Basaltic	103 cases
We the People' Willamette Valley Pinot Noir	100% pinot noir	9-47 years	Various	1,829 cases
The Innocents' Eola-Amity Hills Pinot Noir	100% pinot noir	38-44 years	Yamhill soils	212 cases

Catrrall Vineyard Eola-Amity Hills Pinot Gris - Pinot gris planted to a North facing slope at 750 feet elevation. Hand harvested at an average 23.3 brix. The fruit was 100% whole-cluster pressed, settled and racked into a stainless steel tank where it was fermented at low temperature. Fermentation was halted using a chiller and rested 30 days *sur lie* before being racked, lighted bentonite fined, filtered and bottled. ph 3.07.

'We the People' Willamette Valley Pinot Noir - Own rooted pinot noir sourced from six different vineyards; Zielinski, JMD, Cattrall, Crannell, Sunnyside, and Temperance Hill. Planted at 700+ feet elevation. Hand harvested at an average of 23.1 brix. The fruit is 100% destemmed with a high percentage of whole berries. All free run juice. Two to four day cold soak in 1.5 ton fermenters. Fermentation last around eight days with punch down by hand two or three times a day. The wine ages 11-13 months in mixed French cooperage for two years prior to blending and bottling. The wine is neither fined nor filtered. ph 3.35.

'The Innocents' Eola-Amity Hills Pinot Noir - Own rooted pinot noir sourced from Cattrall, Temeperance Hill, and Zielinski vineyards planted at 650+ feet. Hand harvested at an average of 24.1 brix. The fruit is 100% destemmed with a high percentage of whole berries. All free run juice. Two to four day cold soak in 1.5 ton fermenters. Fermentation last around eight days with punch down by hand two or three times a day. The wine ages 20 months in mixed French cooperage for two years prior to blending and bottling. The wine is neither fined nor filtered. ph 3.46.