

# ILLAHE VINEYARDS

## OREGON

**ILLAHE, PRONOUNCED ILL-UH-HEE, IS A LOCAL WORD FROM CHINOOK JARGON MEANING “EARTH” OR “PLACE” OR “SOIL”**



One of our goals at Illahe is to reduce the use of fossil fuels throughout the year. We have solar panels and we use our horses, Doc and Bea, to mow and to bring grapes to the winery at harvest.



At Illahe, our goal is to make wine as naturally as possible from the soil to the bottle. This requires working by hand on small lots with age-old techniques and materials.

Illahe is a LIVE-certified, Salmon Safe vineyard. We use cover crops on the entire vineyard. As part of Oregon's Deep Roots Coalition, we do not irrigate mature plants. We do extensive green pruning and plant topping. We prune and harvest by hand. We use sulfur to control for powdery mildew and botrytis.

We don't use enzymes or additives, and we don't fine or filter our pinot noir. Some lots are made entirely by hand with no electricity or mechanization. We use a gentle wooden basket press, and age pinot noir in French and Oregon oak.

Owner Lowell Ford began his career as a winegrower on his father-in-law's farm with an acre of müller-thurgau in 1983. The 80-acre Illahe Vineyard, which was a pasture at the time, would be added in 1999. Though its main production is pinot noir, his love of white wine and experimentation ensured that its future will always include a broad view of world wine grape production.

Today Illahe is a 52-acre vineyard with seven varieties and 44 acres of pinot noir. Illahe Vineyards also uses estate fruit from the Glenn Creek Vineyard in West Salem. The Illahe Vineyard is planted on a south-facing slope, 440 feet elevation at the top and the bottom 250.

Illahe is a warm site that experiences slightly earlier budbreak and flowering than many other vineyards in the Willamette Valley. The grapes achieve maturity even in cooler vintages due to the southerly aspect of the vineyard and the moderate elevation. The vineyard has excellent drainage during cold snaps, and it's just to the south of the Van Duzer winds which begin in the late summer cooling vineyards in the evening and slowing maturity.

The variety of soils on our property give the wine complexity. The overall character of the soil is that of Willakenzie-type sedimentary clay. The specific types include bellpine, wellsdale, dupee, and patches of jory. These types depend on soil depth and composition, which is mostly clay, silt, and loam.

We have five clones of pinot noir in our various blocks: Dijon clones 777 and 115, Pommard, Swan, and Wadenswil 2A. Each carries a special aromatic tendency and composition that we want in our blends. All our vines are grafted to either 101-14 or 3309 rootstocks, which devigorate the scion.



*"The more you know about wine, the more you'll want to know about us."*

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