



Z'IVO

W I N E S

PROPRIETORS

John and Kathy Zelko

WINEMAKER

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SALES/MARKETING

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VINEYARD LOCATION

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VINEYARD

Founder and winemaker, John Zelko, established the Z'IVO Vineyard in 1995. The vineyard is located in the Eola-Amity Hills AVA between Salem and Dayton, in the heart of the Willamette Valley, Oregon. The shallow volcanic soil in this rocky, east-facing hillside produces Pinot noir with intense black fruit, spice and earth tones. The site is situated at 150 to 400 feet with soils ranging from Yamhill to Woodburn.

PRODUCING ACREAGE

The Pinot Noir and Pinot Blanc are produced entirely from the estate vineyard in the Eola-Amity Hills AVA in Oregon's Willamette Valley. They are LIVE-certified.

PINOT NOIR

24 acres are densely planted with five clones of Pinot noir designed to provide a balance of flavors: Dijon Clones 114, 115, 667 & 777, and Pommard.

PINOT BLANC

1 acre is planted with the "Gouges" clone of Pinot Blanc that Gary Andrus brought to Archery Summit when he made Viriton. "Pinot Gouges" is grafted it onto 101/14 rootstock and planted it in Woodburn soil without irrigation.

WINEMAKING

Z'IVO is named in honor of the Zelko family Czech heritage. In Czech, the word means "alive" so Z'IVO can be interpreted as wines that are vibrant. As such, the Z'IVO wine styles are big and bold. The use of native yeast fermentation has resulted in the complexity desired and the wines mature well. They employ small lot fermentations often with native yeasts: In most vintages they do some whole cluster fermentations. Z'IVO strives to showcase the best of each harvest through minimal handling in small lots and wild yeast fermentation. The goal is to taste the year and the vineyard in every vintage.



PINOT NOIR

Pinot Noir gives a sense of the place where it is grown. In truth, every soil has its own flavor, but no other grape variety changes as much depending on the site of the vineyard. As Z'IVO now enters the second decade of harvests, Winemaker John Zelko remains convinced that he chose an ideal location for the vineyard. The shallow volcanic and sedimentary soil in this rocky, east-facing hillside produces Pinot Noir with intense black fruit, spice and earth tones.

He planted five separate clones of Pinot Noir because he believes the site and the clones make an ever-changing and improving mix as the vines age: Dijon 115, 777, 114, 667 and the original Pommard. All are grafted onto 3309, a phylloxera-resistant rootstock. The planting is moderately high-density at 2,000 plants per acre. This helps concentrate the flavors without compromising the health of the vines.



PINOT NOIR WHOLE CLUSTER

Winemaker John Zelko has been honing his whole cluster fermentation skills for the last few years and feels that the rich fruit of certain vintages offer a perfect way to share this extraordinary style of wine with his fans.

These grapes do not get de-stemmed, the fruit is left on the stems, and the whole clusters are layered into 1 ton fermenters with dry ice. Zelko then steps on the fruit with bare feet (truly) twice a day for 7 days. The temperature will be raised to 60 degrees and allowed to ferment with wild yeast.

Sometimes the whole cluster wine will be blended with the Estate Pinot Noir, but in some vintages the whole cluster barrels show so well in the blending trials, Zelko decides to produce a unique blend using 100% Whole Cluster Fermented Pinot Noir.



PINOT BLANC

This unusual clone of Pinot Blanc was a recognized, spontaneous mutation from Pinot Noir to Pinot Blanc about 100 years ago. Henri Gouges, the vineyard owner, understood what had happened and was intrigued enough to propagate it. Over the years, this clone has become the white wine of Domaine Gouges. Imported to the United States, it was planted at Arcus Vineyard and was a component of Viriton, their blend of three white wines. Winemaker John Zelko was lucky enough to gain experience with it from 2002 on, until their vineyard was plowed under. He was offered the chance to grow it at the Z'IVO vineyard and he grafted it onto 101/14 rootstock and planted it in Woodburn soil without irrigation.

