

# 2021 PINOT NOIR *Tualatin Estate*

## VINTAGE FACTS 2021

A short, dry spring in 2021 followed a relatively cold winter. An early bloom and rain set a below-average yield for the 2021 vintage. The summer was warm, with an unprecedented record-breaking heatwave from June 26th to June 28th, reaching temperatures up to 117 degrees in certain areas. At the same time, cooler air from the ocean caused overnight temperatures to drop to 52-61 degrees. The hot daytime temperatures delayed the vine ripening until cooler weather set in. The berries on the vine were pre-veraison during the heatwave and could handle the extra heat. Rain in June and some precipitation during the beginning of harvest saved the vines from heat stress. The ground remained wet, so the vines didn't suffer drought stress and remained healthy throughout the season.

Harvest started and ended slightly earlier than usual. Picking began around the first week of September and finished in mid-October. Cooler temperatures came at the perfect moment to give the fruit longer hang time on the vine and allow for more flavor, aroma, color and tannin development. The cooler nights also helped retain the natural acidities in the grapes to keep the resulting wines fresh and balanced with the sugar levels. This season, slightly below-average yields and no disease pressure made this a high-quality vintage.

## THE VINEYARD

**Tualatin Estate Vineyard:** Established in 1973, the vineyard is covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

## WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 90% of the berries remaining intact for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

## HISTORY OF TUALATIN ESTATE PINOT NOIR

The name "Tualatin" originates from local indigenous people and means "gently and easy flowing," referring to the Tualatin River. The unique Laurelwood soil profile at Tualatin Estate Vineyard contributes to the complex nature of the wines.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 114, 115, 667, 777

**Appellation:** Tualatin Hills

**Soil Type:** Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

**Harvest Date:** Sept. 29 – Oct. 4, 2021

### Harvest Statistics

- **Brix:** 25.2°
- **Titrateable Acidity:** 6.670 g/L
- **pH:** 3.60

### Finished Wine Statistics

- **Alcohol:** 14.6%
- **Titrateable Acidity:** 5.70 g/L
- **pH:** 3.54
- **Sulfate Level:** low

**Fermentation:** Small bins

**Barrel Regimen:** 16 months in barrel, 31% new French oak

**Bottling Date:** January 17 – 18, 2023

## TASTING NOTES

With rich ruby tones, the nose offers pleasant aromas of sweet tobacco, cinnamon and black plum. This Pinot Noir shows deep flavors of wild blackberry, fig spread, cedar and cinnamon spice. The wine lingers on the palate with a long finish intertwined with characteristics from the French oak barrel aging.

**Peak Drinkability:** 2023 – 2028

## FOOD PAIRINGS

Pair with BBQ pork ribs, butternut squash ravioli with sage and brown butter sauce, mushroom ragù over pappardelle pasta and stews with root vegetables.

