



# PÈRE AMI

The third vintage of Père Ami, a red blend, is dedicated to Jim Bernau's Father, Fred Bernau. Père Ami, translated to "Father Friend," is sourced from the Umpqua Valley where Fred was a small town lawyer, as well as a big believer in the future of Oregon wine. He helped re-establish Oregon's wine industry in the early 1960s when he assisted Richard Sommer of HillCrest Vineyard in getting the first winery license post-prohibition.

## 2018 Vintage

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors.

## Vineyards

The 2018 Père Ami is a blend of some of the most prized grapes in the Umpqua Valley; Delfino Vineyard & Marshanne Landing Vineyard. All vineyards are sustainably farmed and Salmon-Safe.

## Winemaking Notes

All the fruit was gently destemmed and sorted into open top fermenters with 80% whole berries. A five-day cold soak under controlled temperatures took place, after which the individual lots were inoculated with selected commercial yeasts. Fermentation bins were punched down twice daily, with temperatures never reaching above 80° F. After 21 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel to undergo malolactic fermentation. The wine was aged in 228-liter French oak barrels for 19 months; 19% of these barrels were new. This 2018 vintage is a blend of 48% Syrah, 19% Tempranillo, 19% Zinfandel and 13% Grenache.

## Technical Data

APPELLATION: Umpqua Valley  
 HARVEST DATES: October 13 - 14, 2018  
 HARVEST STATISTICS: Brix: 23.4° Harvest Titratable Acidity: 6.7 g/L pH: 3.4  
 WINE ANALYSIS: Alcohol: 13.7% Wine Titratable Acidity: 6.34 g/L pH: 3.62  
 CASES PRODUCED: 757  
 RETAIL PRICE: \$35

## Tasting Notes

A hearty blend offering a deep nose of plum, black currant cedar and mocha, the wine features a velvety palate of dark fruits including blackberry, black cherry and huckleberry along with floral and leather notes. This full-bodied wine is structured with firm tannins, balancing acidity and generous length on the finish.  
 Peak drinkability: 2021 - 2027