

## TASTING NOTES

The nose opens with playful aromas of the early Muscat grape including lychee, pineapple and honeysuckle. On the palate, flavors of peaches, apricot and orange blossom emerge around a sweet core. The effervescence and balancing acidity contributes to a delightful mouthfeel and clean finish.

**Peak drinkability:** 2020 - 2023



## TECHNICAL DATA

**Grape Type:** Muscat

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic) and Missoula Flood sediment

**Harvest Date:** September 25, 2019

### Harvest Statistics

**Brix:** 19.2°

**Titrateable acidity:** 9.93 g/L

**pH:** 2.98

### Finished Wine Statistics

**Alcohol:** 9%

**Titrateable acidity:** 8.33 g/L

**pH:** 2.96

**Fermentation:** Stainless steel tanks

**Bottling Date:** February 6, 2020

**Cases Bottled:** 1,150

## VINTAGE FACTS 2019

A relatively mild early winter in 2018 was followed by a cold and wet second half of winter in 2019 and then a wet, but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer than average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison, and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near average to slightly above average.

*Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.*

## THE VINEYARD

**Tualatin Estate Vineyard:** Established in 1973, Laurelwood soil covers most of the vineyard — formed over thousands of years on layers of windblown, 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 of this wine is based on the Italian Moscato, Moscato d'Asti, which is light, fresh and low in alcohol. The grapes were picked at peak ripeness and lightly whole cluster pressed to avoid phenols. The juice was cold settled and racked to another stainless steel tank for fermentation. It was inoculated with a selected yeast strain, which promotes high fruit tones. Fermentation lasted approximately two weeks at 52° F. The wine was racked and bottled at 30° F to preserve the natural CO<sub>2</sub>.

## FOOD & SERVING SUGGESTIONS

Delicious on its own or on the patio with a picnic. This wine is perfect for brunch and dessert pairings. Enjoy ice cold to preserve the bubbles and serve with fresh fruit salad, peach pie, lemon tarts and pineapple upside down cake.

