

TASTING NOTES

The Estate Pinot Noir expresses the terroir of our three vineyards — the original planting by Founder, Jim Bernau at the winery in the Salem Hills, Tualatin Estate planted by Oregon wine pioneer Bill Fuller in the foothills of the Coastal Range and Elton planted by Dick and Betty O'Brien on the east face of the Eola-Amity Hills.

This wine exemplifies the classic "Willamette Valley style" with complex aromas of red and bramble fruits including cherry, raspberry and blackberry accented by notes of florals and anise spice to create an alluring nose. On the palate, the wine is round and full-bodied with a silky mouthfeel and flavors of dark fruit, cedar, baking spice and signature earth. Exceptionally balanced with seamlessly integrated tannins, balancing acidity and a lingering finish. Peak drinkability

Peak drinkability: 2020 - 2028.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Clones: Dijon 113, 114, 115, 667, 777, Pommard and Wädenswil

Harvest Date: Sept 20 - Oct 10, 2018

Harvest Statistics

Brix: 24°

Titrateable acidity: 6.81 g/L

pH: 3.32

Finished Wine Statistics

Alcohol: 14.1%

Titrateable acidity: 6.02 g/L

pH: 3.42

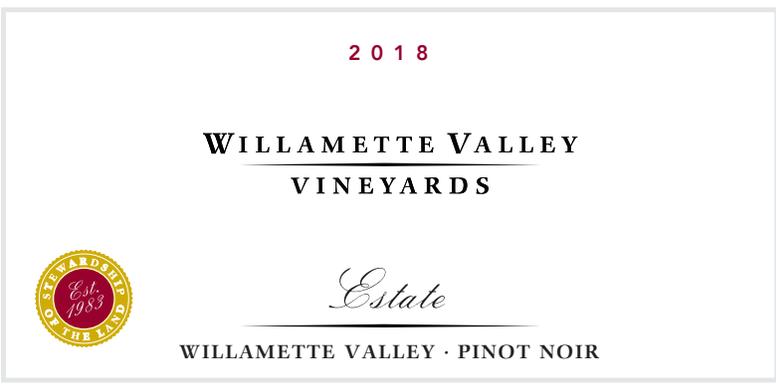
Fermentation: Small bins

Barrel Regimen: 10 months in barrel, 17% New French Oak

Bottling Date: January 2020



All of our Estate Vineyards are Certified Sustainable.

**VINTAGE FACTS 2018**

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. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in veraison caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

Courtesy of the Oregon Wine Board

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 53 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

Tualatin Estate Vineyard: Established in 1973, Laurelwood soil covers most of the vineyard — 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.

Elton: In 2006, Wine & Spirits listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by Wine Press Northwest. Planted in 1983, the vineyard now includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a 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 intra-berry fermentation, which adds lively fruit forward characteristics. Prior to fermentation, the must underwent a seven day pre-fermentation cold soak which provides complexity, color and mouthfeel. On the seventh 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.

FOOD & SERVING SUGGESTIONS

This wine will pair beautifully with traditional Pinot Noir dishes including cinnamon-rubbed Oregon lamb lollipops, duck breast with fruit compote, herb-crusted pork tenderloin, cedar plank grilled salmon, mushroom risottos and aged cheeses.



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