

## TASTING NOTES

As refreshing as liquid fruit salad in a glass, this wine is ruby in color and opens with aromas of black cherry, raspberry, blackberry and caramel. A fruit-forward and sweet entry leads to flavors that mirror aromas with the addition of cranberry, dark chocolate and baking spices that flow into a juicy mid-palate and soft, round finish accented by balancing acidity.

Peak drinkability 2019 - 2022.

## TECHNICAL DATA

**Grape Type:** Pinot Noir Clone 114, 115, 667, 777, Pommard and Wädenswil

**Appellation:** Willamette Valley

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

**Harvest Date:** Sept. 21 - Oct. 30, 2018

## Harvest Statistics

**Brix:** 23.2° - 24.0°

**Titrateable acidity:** 5.03 - 7.17 g/L

**pH:** 3.32 - 3.58

## Finished Wine Statistics

**Alcohol:** 14.0%

**Titrateable acidity:** 5.64 g/L

**pH:** 3.65

**Resveratrol:** 10.1 Micromoles/L

**Fermentation:** Whole Cluster Fermentation in stainless steel tanks

**Bottling Date:** January - August 2019

**Cases Bottled:** 38,000



## 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 verasion 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 Oregon Wine Board.*

## WINEMAKING NOTES

The stylistic vision of this wine is to capture pure Pinot Noir fruit with beautiful depth and structure through whole cluster fermentation and carbonic maceration. Our winemaking philosophy demands attention to detail from vineyard to bottle. The vineyards for this wine are chosen to complement this unique style of wine. The whole grape clusters (including the stems) are gently conveyed into stainless steel tanks that have been filled with CO2 gas. Yeast is then added and the lid closed tightly to exclude any excess oxygen. Pressing takes place when aromatic and taste characters are ideal and tannins are still gentle. After pressing, fermentation finishes over a 7 - 10 day period in stainless steel tanks. The pH is monitored closely during malolactic fermentation until the desired balance is achieved.

## FOOD &amp; SERVING SUGGESTIONS

Our most versatile Pinot Noir for food pairing, this wine lends itself well to sweet and tangy BBQ dishes, sushi, spicy Asian and Indian dishes, wood-fired flatbreads, gourmet burgers and salmon. Try serving slightly chilled on a warm summer evening.