

TASTING NOTES

Crimson hue illuminates from the glass. Cranberry, raspberries and boysenberry fruits are blended with other perfumes of anise and other baking spices. Seductive satin tannins add a beautiful texture mixed in with some red tea, earth and cherry pie that provide grip and warmth.

Peak drinkability: 2021 - 2028



All of our Estate Vineyards are Certified Sustainable.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 667, 777

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

Harvest Date: Sept. 19 - Oct. 2, 2019

Harvest Statistics

Brix: 21.5° - 22.5°

Titrateable acidity: 7.22 - 8.09 g/L

pH: 3.07 - 3.26

Finished Wine Statistics

Alcohol: 13.0%

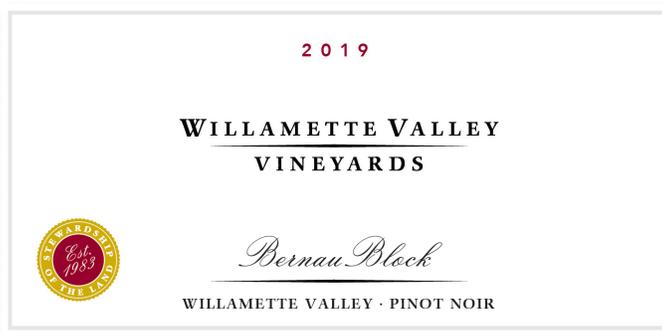
Titrateable acidity: 7.94 g/L

pH: 3.21

Fermentation: Small bins

Barrel Regimen: 16 months in barrel, 25% new French oak

Bottling Date: May 20, 2021



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

Estate, Bernau Block: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 15 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were grafted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

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 70% 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 complete malolactic fermentation.

FOOD & SERVING SUGGESTIONS

Roasted turkey with all the fixings, stuffing, mashed potatoes and cranberry sauce. Venison with caramelized carrots, mushroom ragù over polenta with shaved white truffle.

