



## TASTING NOTES

As refreshing as liquid fruit salad in a glass, this wine is garnet in color and opens with aromas of ripe black cherry, strawberry, black currant and raspberry. A fruit-forward and juicy entry leads to flavors that mirror aromas with the addition of pomegranate and a subtle hint of mocha that flow into a soft, round finish accented by balancing acidity.

Peak drinkability: 2020 - 2025.

## TECHNICAL DATA

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**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. 19 - Oct. 18, 2019

### Harvest Statistics:

**Brix:** 23.6° - 24.5°

**Titrateable acidity:** 5.67 - 7.63 g/L

**pH:** 3.39 - 3.57

### Finished Wine Statistics

**Alcohol:** 13.5%

**Titrateable acidity:** 5.82 g/L

**pH:** 3.61

**Resveratrol:** 2.6 Micromoles/L

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

**Bottling Date:** March - April, 2020



## 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.*

## 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 CO<sub>2</sub> 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 & 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.

