

TASTING NOTES

A rich, textured white wine made from fully matured estate-grown Pinot Noir grapes, this wine highlights aromas of white strawberry, peach and florals. On the palate, flavors of lemon, vanilla and candied ginger unfold around a creamy body with lifting acidity and a smooth finish.

Peak drinkability 2020 - 2025.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment.

Clones: 777, Pommard, Wadenswil

Harvest Date: September 23, 2019

Harvest Statistics

Brix: 21.1°

Titrateable acidity: 8.81 g/L

pH: 3.33

Finished Wine Statistics

Alcohol: 12.5%

Titrateable acidity: 8.75

pH: 3.35

Fermentation: Stainless steel tank

Barrel Regime: 8 months in neutral French oak and stainless steel tanks

Bottling Date: August 21, 2020

Cases Bottled: 404



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 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.

WINEMAKING NOTES

Made from our estate-grown Pinot Noir picked at the peak of ripeness and immediately gently pressed to release free run juice without color or tannins from the skins. The juice was fermented and aged on its lees in stainless steel tanks and neutral French oak. This produced a wine that expresses both red and white wine characteristics — creaminess, rich mid-palate, bright aromas and flavors with balanced acidity.

FOOD & SERVING SUGGESTIONS

Enjoy with macadamia crusted halibut, holiday ham, creamy soups like butternut squash bisque, green salad dressed with apples, blue cheese and candied walnuts, baked brie and soft cheeses.

