

TASTING NOTES

Characterized by the winemaking process that focuses on pure fruit expression, the wine opens with aromas of blackberry, cherry and raspberry accented by subtle savory spice and vanilla. Indicative of the warm and even growing season, the palate is rich, coating and leads to juicy flavors that mirror aromas with the addition of dark chocolate and mocha that flow into soft, round finish with balancing acidity.

Peak drinkability: 2021 - 2024

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. 22 - Oct. 18, 2020

Harvest Statistics:

Brix: 23.6° - 24.5°

Titrate acidity: 5.70 - 7.79 g/L

pH: 3.36 - 3.59

Finished Wine Statistics

Alcohol: 13.5%

Titrate acidity: 6.21

pH: 3.68

Residual Sugar: 6 g/L

Resveratrol: 7 Micromoles/L

Fermentation: Whole Cluster Fermentation in stainless steel tanks

Bottling Date: March 2021



VINTAGE FACTS 2020

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

Just as the grapes started to ripen, major wildfires grew in Oregon due to an unusually dry, east wind. The fires burned to within 20 miles east of the Estate Vineyard, but over an hour away from Elton Vineyard and Bernau Estate Vineyard, and almost 2 hours away from Tualatin Estate Vineyard. The expansive size of the Willamette Valley and that our vineyards are scattered throughout are a clear advantage for fruit sourcing. As all of our estate vineyards are north of the Estate winery, they lay outside the Beachie Creek Fire that started in the Opal Creek Wilderness.

Once the smoke lifted, we went to each site to test individual blocks by conducting micro fermentation trials to assess the condition of the fruit. We learned our sites were largely unimpacted; however, there were some growers we did not work with due to the conditions of their grapes as their sites were closer in proximity to the fires.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. The smoke extended the season. The daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where things like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

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 & 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.

