

TASTING NOTES

A white wine made from fully ripe Pinot Noir grapes, the free run juice is quickly pressed, leaving no trace of color from the skins. The wine features a bouquet of pear, melon and florals. Medium-bodied on the palate with a rich textured palate offering flavors of peach, citrus, candied ginger, honey and sweet cream. The finish is bright and balanced with considerable length.

Peak drinkability: 2021 - 2025

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 115 and Pommard

Appellation: Willamette Valley

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

Harvest Date: October 3, 2020

Harvest Statistics

Brix: 21.9°

Titratable acidity: 8.95 g/L

pH: 3.43

Finished Wine Statistics

Alcohol: 13.2%

Titratable acidity: 7.95 g/L

pH: 3.58

Fermentation: Stainless steel tanks

Barrel Regimen: 5 months in neutral French oak and stainless steel tanks

Bottling Date: April 2021



2020

WILLAMETTE VALLEY VINEYARDS



WHITE PINOT NOIR

WILLAMETTE VALLEY • OREGON

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

Made from our 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 seafood dishes including seared scallops, halibut and calamari. Also, pair with roasted poultry, honey baked ham, creamy pasta dishes or soups, seasonal salads, soft cheeses like brie and indulgent truffle fries.

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Jim Bernau, Founder/Winegrower