

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°

Titrateable acidity: 8.95 g/L

pH: 3.43

Finished Wine Statistics

Alcohol: 13.2%

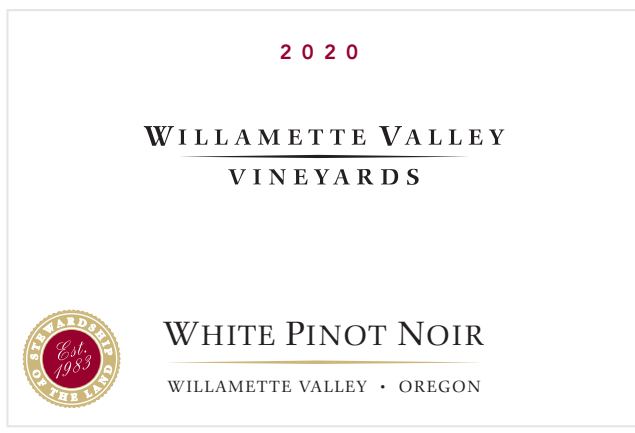
Titrateable acidity: 7.95 g/L

pH: 3.58

Fermentation: Stainless steel tanks

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

Bottling Date: April 2021



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.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, 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.

