

# 2018 PINOT NOIR *Ingram Estate*

## VINTAGE FACTS 2018

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in veraison caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

*Courtesy of the Oregon Wine Board.*

## THE VINEYARD

**Ingram Estate:** The vines were planted in 2013 just above our Elton Vineyard and sit at an elevation of 250-530 feet. The vineyard is planted on east, morning sun-facing slopes that benefit from gentle morning sun in the Eola Hills in deep volcanic Jory soils. The wine is named in honor of Elton and Peggy Ingram, who reestablished the homestead farm in the 1950s, and was made exclusively as an on-premise offering. The vineyard is planted with 667, 777, 943 and Pommard Pinot Noir clones.

## WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 70% of the berries remaining intact for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with selected commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 115, 777, Pommard and Wädenswil

**Appellation:** Eola-Amity Hills

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

**Harvest Date:** September 21 – 25, 2018

### Harvest Statistics

- **Brix:** 23.1°
- **Titrateable Acidity:** 7.65 g/L
- **pH:** 3.13

### Finished Wine Statistics

- **Alcohol:** 13.8%
- **Titrateable Acidity:** 7.30 g/L
- **pH:** 3.16
- **Sulfate Level:** low

**Fermentation:** Small bins

**Barrel Regimen:** 16 months in barrel, 20% new French oak

**Bottling Date:** February 7, 2020

**Cases Produced:** 114

## TASTING NOTES

Deep garnet in color, the wine expresses notes of cherry, raspberry, plum and earth on the nose. On the full-bodied palate, flavors mirror aromas with the addition of black fruits, florals, graphite and baking spices that frame balancing acidity, silky tannins and a round, lingering finish.

**Peak Drinkability:** 2021 – 2028

## FOOD PAIRINGS

Pair with grilled cedar plank salmon, turkey stuffed with sausage, sage and wild rice, pork tenderloin with balsamic glaze, mushroom risotto and medium cheeses.

