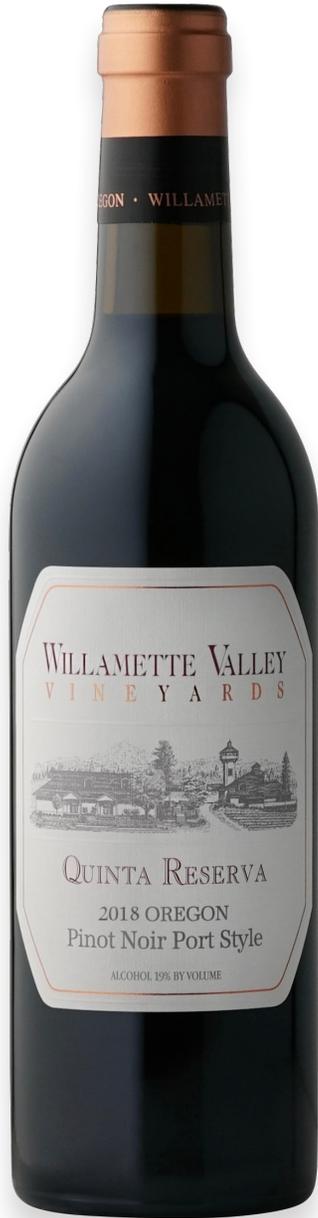


2018 PINOT NOIR *Quinta Reserva Port Style*



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 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.

WINEMAKING NOTES

The stylistic vision of this wine is pure Pinot Noir fruit, with a soft, juicy mouthfeel, integrated aromas of barrel-aged brandy and sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently de-stemmed, with approximately 50% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five-day cold soak extraction for fruitiness and improved mouthfeel. On the fifth day the must was inoculated with yeast and allowed to warm up to peak fermentation temperature of 88-90° F. The fermentation took place in 1-ton fermentation bins and was hand punched down two times daily for seven days. The grapes fermenting were fortified with barrel-aged brandy made from our own grapes once the sugar level dropped to 4 BRIX. The fortified wine was left in contact with the grape skins until optimal extraction of colors and tannins was achieved. Pressing then took place, allowing the wine to settle in tank for 24 hours. The following day, the new port-style wine was barreled with light fluffy lees where it aged gracefully for 31 months before bottling.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Harvest Date: October 9, 2018

Harvest Statistics

- **Brix:** 28.0°
- **Titrateable Acidity:** 5.60 g/L
- **pH:** 3.34

Finished Wine Statistics

- **Alcohol:** 19.0%
- **Titrateable Acidity:** 5.49 g/L
- **pH:** 3.05
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: Neutral French oak

Bottling Date: August 27, 2021

Cases Produced: 223

TASTING NOTES

A wine as equally rich in history, opens with inviting notes of plum, currant, dark chocolate, caramel and anise. On the palate, the balance of sweetness and acidity creates a beautiful viscous sip full of dark fruit, toffee, cherry cordial and holiday spice all concluding with a silky smooth finish.

Peak Drinkability: 2021 – 2031

FOOD PAIRINGS

Enjoy with Rogue Creamery blue cheese with cherry compote, baked brie with figs and walnuts, flourless chocolate cake and pumpkin pie with the company of a crackling fire.

