

# 2018 PINOT NOIR *Tualatin 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 verasion 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

**Tualatin Estate Vineyard:** Established in 1973, Laurelwood soil covers most of the vineyard — formed over thousands of years on layers of wind blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

## 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 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:** 114, 115, 667, 777, Dijon and Pommard

**Appellation:** Willamette Valley

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

**Harvest Date:** Sept. 27 – Oct. 8, 2018

### Harvest Statistics

- **Brix:** 24.9°
- **Titrateable Acidity:** 7.35 g/L
- **pH:** 3.36

### Finished Wine Statistics

- **Alcohol:** 14.2%
- **Titrateable Acidity:** 6.11 g/L
- **pH:** 3.50
- **Sulfate Level:** low

**Fermentation:** Small bins

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

**Bottling Date:** March 3, 2020

**Cases Produced:** 950

## TASTING NOTES

Deep ruby in color, the wine opens with a nose of black cherry, raspberry, dried herbs, vanilla and baking spices. Full-bodied and satin textured with balancing acidity that carries red and black fruits, bergamot, caramel and minerality notes on the palate and concludes with firm, integrated tannins and a juicy finish.

**Peak Drinkability:** 2021 – 2030

## FOOD PAIRINGS

Roast turkey with all the fixings, herb crusted pork tenderloin, smoked glazed ham, butternut squash ravioli with sage and brown butter sauce and wild mushroom burrata.

