

2019 PINOT NOIR *Tualatin Estate*

VINTAGE FACTS 2019

A relatively mild, early winter in 2018 was followed by a cold and wet second half of winter in 2019 and then a wet but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer-than-average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near-average to slightly above-average.

Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.

THE VINEYARD

Tualatin Estate Vineyard: Established in 1973, the vineyard is mostly covered with Laurelwood soil that 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.

HISTORY OF TUALATIN ESTATE PINOT NOIR

The name "Tualatin" originates from local indigenous people and means "gently and easy flowing," referring to the Tualatin River. The unique Laurelwood soil profile at the Tualatin Estate Vineyard contributes to the complex nature of the wines.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 114, 115, 667, 777 and Pommard

Appellation: Tualatin Hills

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

Harvest Date: October 4 – 12, 2019

Harvest Statistics

- **Brix:** 23.4°
- **Titrateable Acidity:** 7.93 g/L
- **pH:** 3.32

Finished Wine Statistics

- **Alcohol:** 13.9%
- **Titrateable Acidity:** 5.38 g/L
- **pH:** 3.64
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 16 months in barrel, 39% new French oak

Bottling Date: February 10, 2021

Cases Produced: 1,000

TASTING NOTES

Red garnet with a crimson hue illuminates from this floral expressive wine. The bouquet is a mix of lavender, hibiscus and roses that have fruits of strawberries and raspberries. Spices of nutmeg and cinnamon provide a warm mid palate that folds into a damp forest floor that shows off Pinot Noir's allure.

Peak Drinkability: 2021 – 2027

FOOD PAIRINGS

Orecheittie with porcini mushroom, kale and sausage ragu, grilled venison with a cherry marmalade, or a rabbit stew.

