

2020 PINOT NOIR *Tualatin Estate*

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.

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: 667, 777, Wädenswil and Pommard

Appellation: Tualatin Hills

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

Harvest Date: October 7 – 18, 2020

Harvest Statistics

- **Brix:** 23.6°
- **Titrateable Acidity:** 6.75 g/L
- **pH:** 3.50

Finished Wine Statistics

- **Alcohol:** 13.9%
- **Titrateable Acidity:** 5.38 g/L
- **pH:** 3.61
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 16 months in barrel, 10% new French oak

Bottling Date: March 1, 2022

TASTING NOTES

Crimson in color, the bouquet offers black and red cherry, anise spice and lavender. The medium-bodied palate contributes flavors of strawberries and raspberries with the addition of nutmeg and earth that evolve into a silky finish.

Peak Drinkability: 2023 – 2028

FOOD PAIRINGS

Enjoy with game and earthy dishes including stuffed quail and venison, five-spice duck breast, mushroom ragù over pappardelle pasta and stews with root vegetables.

