

# 2021 DIJON CLONE *Pinot Noir*



## VINTAGE FACTS 2021

The short, dry spring in 2021 followed a relatively cold winter season. Early bloom and rain set a below-average yield for the 2021 vintage. The summer was warm with an unprecedented record-breaking heatwave from June 26th - 28th reaching temperatures up to 117 degrees in certain areas. At the same time, cooler air from the ocean caused overnight temperatures to drop to 52-61 degrees. The hot daytime temperatures delayed the vine ripening until cooler weather set in. The berries on the vine were pre-veraison during the heatwave and were able to handle the extra heat. Rain in June and intermittently into the beginning of harvest saved the vines from heat stress. The ground stayed wet, so the vines didn't suffer drought stress, remaining healthy throughout the season.

Harvest started and ended slightly earlier than usual. Picking began around the first week of September and finished in mid-October. Cooler temperatures came at the perfect moment to give the fruit longer hang time on the vine to allow for more flavor, aroma, color and tannin development. The cooler nights also helped retain the natural acidities in the grapes to keep the resulting wines fresh and in balance with the sugar levels. This season's slightly below-average yields and no disease pressure made this a high-quality vintage.

## 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 intra-berry 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 wine then underwent malolactic fermentation to impart a softer mouthfeel.

## HISTORY OF DIJON CLONE PINOT NOIR

Founder & CEO Jim Bernau traveled with the Oregon Governor's Delegation to Burgundy in the 1980s to seek out French clones to improve our state's wine quality. These vines were quarantined at Oregon State University before being propagated for use in Oregon vineyards. Planting these naturally-derived Dijon Clones from France in the Willamette Valley was one of the greatest tipping points in Oregon wine quality.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 114, 667, 777, Pommard and Wädenswil

**Appellation:** Willamette Valley

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

**Harvest Date:** October 6 – 9, 2021

### Harvest Statistics

- **Brix:** 23.4°
- **Titrateable Acidity:** 6.27 – 7.53 g/L
- **pH:** 3.31

### Finished Wine Statistics

- **Alcohol:** 13.5%
- **Titrateable Acidity:** 6.33 g/L
- **pH:** 3.51
- **Sulfate Level:** low

**Fermentation:** Small bins, stainless steel tanks

**Bottling Date:** August 2022

## TASTING NOTES

A classically-styled Willamette Valley Pinot Noir, the wine offers an earth-driven nose with background of cherry, dried herbs and amaretto notes. The palate is juicy with a medium-bodied silky texture, flavors that mirror aromas with the addition of plum and minerality, and balancing acidity that retains the wine's vibrancy.

**Peak Drinkability:** 2022 – 2027

## FOOD PAIRINGS

Enjoy with cedar-plank salmon, hearty pasta with braised sauces, herb-crusted pork tenderloin, wood-friend flatbreads and charcuterie boards.

