

2021 PINOT NOIR *Estate*

VINTAGE FACTS 2021

A relatively cold winter was followed by a short, dry spring in 2021. An 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. Slightly below-average yields and no disease pressure this season made this a high-quality vintage.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 67 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

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.

Elton: In 2006, *Wine & Spirits* listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by *Wine Press Northwest*. Planted in 1983, the vineyard now includes 60 acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a 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 90% of the berries remaining intact for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a seven-day pre-fermentation cold soak which provides complexity, color and mouthfeel. On the seventh 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 and Pommard

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: Sept. 27 – Oct. 5, 2021

Harvest Statistics

- **Brix:** 24.8°
- **Titrateable Acidity:** 6.44 – 7.30 g/L
- **pH:** 3.37

Finished Wine Statistics

- **Alcohol:** 13.95%
- **Titrateable Acidity:** 5.94 g/L
- **pH:** 3.60
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 10 months in barrel, 10% new French oak, 90% neutral

Bottling Date: July 2022

TASTING NOTES

The Estate Pinot Noir expresses the terroir of estate vineyards – the original planting by Founder, Jim Bernau at the winery in the Salem Hills, Tualatin Estate planted by Oregon wine pioneer Bill Fuller in the foothills of the Coastal Range and Elton planted by Dick and Betty O'Brien on the east face of the Eola-Amity Hills.

This wine exemplifies the classic "Willamette Valley style" with aromas of red fruits including raspberry, strawberry and cranberry accented by notes of florals and earth to create an enticing bouquet. Medium-bodied, round and juicy, the palate offers flavors that mirror aromas with the addition of ample baking spices from cinnamon to clove and concludes with bright acidity and integrated tannins.

Peak Drinkability: 2022 – 2030

FOOD PAIRINGS

This wine will pair beautifully with traditional Pinot Noir dishes including Oregon lamb, duck breast with fruit compote, herb-crusted pork tenderloin, cedar plank grilled salmon, recipes with mushrooms or earthy truffles and aged cheeses.

