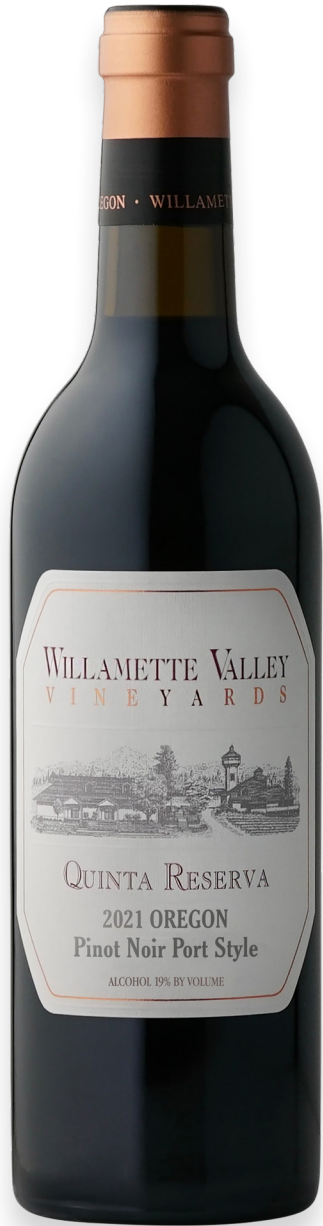


# 2021 PINOT NOIR *Quinta Reserva Port-Style*



## VINTAGE FACTS 2021

A short, dry spring in 2021 followed a relatively cold winter. 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 to June 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 could handle the extra heat. Rain in June and some precipitation during the beginning of harvest saved the vines from heat stress. The ground remained wet, so the vines didn't suffer drought stress and remained 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 and 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 balanced with the sugar levels. This season, slightly below-average yields and no disease pressure made this a high-quality vintage.

## WINEMAKING NOTES

The stylistic vision of this wine is pure Pinot Noir fruit, with a soft, juicy mouthfeel, integrated aromas of barrel-aged brandy and sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 50% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five-day cold soak extraction for fruitiness and improved mouthfeel. On the fifth day the must was inoculated with yeast and allowed to warm up to peak fermentation temperature of 88-90° F. The fermentation took place in 1-ton fermentation bins and was hand punched down two times daily for seven days. The grapes fermenting were fortified with barrel-aged brandy made from our own grapes once the sugar level dropped to 12 BRIX. The fortified wine was left in contact with the grape skins until optimal extraction of colors and tannins was achieved. Pressing then took place, allowing the wine to settle in tank for 24 hours. The following day, the new port-style wine was barreled with light fluffy lees where it aged gracefully for 33 months before bottling.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 667

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

**Harvest Date:** October 6, 2021

### Harvest Statistics

- **Brix:** 23.7°
- **Titrateable Acidity:** 5.857 g/L
- **pH:** 3.27

### Finished Wine Statistics

- **Alcohol:** 19.0%
- **Titrateable Acidity:** 6.26 g/L
- **pH:** 3.54
- **Sulfate Level:** low

**Fermentation:** Small bins

**Barrel Regimen:** 33 months in barrel, neutral French oak

**Bottling Date:** September 2024

**Cases Produced:** 278

## TASTING NOTES

Deep garnet in the glass, aromas of cherry liquor, cassis, dried black currant and fig entice the nose. Inviting tastes of baking spices, raspberry jam, toffee and cocoa powder mingle for a warm flavor profile and a lingering finish.

**Peak Drinkability:** 2024 – 2038

## FOOD PAIRINGS

Enjoy with dark chocolate truffles, seasonal pies like pecan or marionberry and aged blue cheeses.

