

2021 PINOT NOIR *Elton*

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 and temperatures reaching 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 VINEYARD

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 intra-berry fermentation, which adds lively fruit forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak which provides 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 and underwent malolactic fermentation.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 114, 115, 777, Pommard and Wädenswil

Appellation: Eola-Amity Hills

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

Harvest Date: Sept. 29 – Oct. 5, 2021

Harvest Statistics

- **Brix:** 24.1°
- **Titratable Acidity:** 6.04 g/L
- **pH:** 3.30

Finished Wine Statistics

- **Alcohol:** 13.9%
- **Titratable Acidity:** 5.546 g/L
- **pH:** 3.49
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 16 months in barrel, 35% new French oak

Bottling Date: January 11 – 12, 2023

TASTING NOTES

Ruby in color, the wine expresses savory characteristics on the nose including dried herbs, minerality, red earth and wood spice. The palate is juicy and round, with Bing cherry, cranberry, raspberry and alluring spice that reaches a finale of balancing acidity and integrated tannins.

Peak Drinkability: 2024 – 2032

FOOD PAIRINGS

Enjoy with duck confit, spiced lamb lollipops with tzatziki, sautéed foraged mushrooms and aged cow's milk cheeses like white cheddar.

