

2021 PINOT NOIR *Whole Cluster*



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.

WINEMAKING NOTES

The stylistic vision of this wine is to capture pure Pinot Noir fruit with beautiful depth and structure through whole cluster fermentation and carbonic maceration. Our winemaking philosophy demands attention to detail from vineyard to bottle. The vineyards for this wine are chosen to complement the unique style of wine. The whole grape clusters (including the stems) are gently conveyed into stainless steel tanks that have been filled with CO₂ gas. Yeast is then added and the lid closed tightly to exclude excess oxygen. Pressing takes place when aromatic and taste characters are ideal and tannins are still gentle. After pressing, fermentation finishes over a 7-10 day period in stainless steel tanks. The pH is monitored closely during malolactic fermentation until the desired balance is achieved.

HISTORY OF WHOLE CLUSTER PINOT NOIR

Whole cluster refers to making wine with entire bunches of grapes including the stems, a style that was common until the invention of destemming machines. Years ago, Founder Jim Bernau began experimenting with Pinot Noir by gently dropping hand-picked whole clusters in a chilled stainless fermenter, pushing all the oxygen out with CO₂ and sealing the vessel tight. What happened next was magical – the berries started to swell and turn pink. When they burst, they released the most aromatic, fermenting Pinot Noir. This wine is balanced, refreshing and versatile for countless food pairings.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 114, 115, 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: Sept. 10 – Oct. 7, 2021

Harvest Statistics

- **Brix:** 22.1° – 24.8°
- **Titrateable Acidity:** 5.01 – 8.13 g/L
- **pH:** 3.33 – 3.50

Finished Wine Statistics

- **Alcohol:** 13.8%
- **Titrateable Acidity:** 5.22 g/L
- **pH:** 3.53
- **Residual Sugar:** 9.0 g/L
- **Sulfate Level:** low

Resveratrol: 12.3 Micromoles/L

Fermentation: Whole Cluster
Fermentation in stainless steel tanks

Bottling Date: March 2022

TASTING NOTES

Characterized by the winemaking process that focuses on pure fruit expression, the wine opens with aromas and flavors of raspberry and strawberry preserves accented by savory cardamom spice and earth. Indicative of the warm and even growing season, the palate is lush and full-bodied, giving way to a smooth, round sip to enjoy a glass or two with ease.

Peak Drinkability: 2022 – 2026

FOOD PAIRINGS

Our most versatile Pinot Noir for food pairing, this wine lends itself well to sweet and tangy barbecue dishes, sushi, spicy Asian and Indian dishes, wood-fired flatbreads, gourmet burgers and salmon. Try serving slightly chilled on a warm summer evening.

