

PÈRE AMI

Père Ami, a red blend, is dedicated to Jim Bernau's Father, Fred Bernau. Père Ami, translated to "Father Friend," is sourced from the Umpqua Valley where Fred was a small town lawyer, as well as a big believer in the future of Oregon wine. He helped re-establish Oregon's wine industry in the early 1960s when he assisted Richard Sommer of HillCrest Vineyard in getting the first winery license post-prohibition.

2023 Vintage

In 2023, Oregon began with a very cold, dry winter followed by a short, wet spring. The cool weather led to a late bud break at the end of April but quickly warmed up for an early bloom. The berries on the vine were at the tail end of veraison during the heatwave and were able to handle most of the heat stress. It caused an increase in sugar levels in September, just in time for harvest. Rain began shortly after harvest began, intermittent throughout, leading to a challenging vintage with lower yields.

The Vineyard

The 2023 Père Ami is a blend of some of the most prized grapes in the Umpqua Valley from Farmhouse Vineyards.

Winemaking Notes

The fruit was gently destemmed and sorted into open-top fermenters with whole berry components. A five-day cold soak under controlled temperatures took place, after which the individual lots were inoculated with selected commercial yeasts. Fermentation bins were punched down twice daily, with temperatures never reaching above 80° F. After 21 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel to undergo malolactic fermentation. The wine was aged in 228-liter French oak barrels for 22 months. The 2023 vintage is a blend of 65% Syrah and 35% Tempranillo.

Technical Data

APPELLATION: Umpqua Valley

HARVEST DATES: October 26, 2022

HARVEST STATISTICS: Brix: 24.6° Harvest Titratable Acidity: 3.90 g/L pH: 4.87

WINE ANALYSIS: Alcohol: 13.5% Wine Titratable Acidity: 5.49 g/L pH: 3.75

CASES PRODUCED: 444

Tasting Notes

Bright ruby in the glass. A blend of Syrah and Tempranillo, the wine offers succulent aromas of ripe black cherry, dried herbs, tobacco and white pepper. On the palate, the wine features blackberry, black plums and currant, creating a balance of sweet and spice. This medium-bodied wine is structured with refined tannins and bright acidity. Best with grilled meat dishes like tri-tip steak sandwich with au jus, BBQ bacon burger, grilled vegetables and Manchego cheese.

