

Willamette Valley

— 2019

PINOT NOIR



Winemaking

From our Iron Filbert and Quartz Acorn Vineyards. This is the only label we produce that blends both our Yamhill and our Dundee estate fruit. The average fermentation time was 21 days on skins of mainly destemmed fruit. We practiced native fermentation for both primary and secondary to embrace the character of both our estate sites. Each year we make this label predominantly from our press fraction— the juice that comes from the pressing of the grape must post-fermentation. This technique produces a wine that shows beautifully in its youth, with bright fruit and a lively body right out of the gates. Aged on lees for 11 months in 100% neutral French Oak barrels including Atelier Centre France, Taransaud, and François Frères.

Notes

The 2019 Willamette Valley is a beautiful representation of the combination of our two estate vineyards in a growing season that reflects upon a cooler vintage classic Oregon style. It eschews years such as 1993, 2007, and 2011 in style. This wine has a beautiful Pinot character of raspberry, bright rose, juniper, and hibiscus aromatically. The body is medium density with a pure focus of fruit and fine tannin and liveliness. - Jared Etzel

Specs

ALC: 13.5% 850 cases