

Yamhill-Carlton Incline

PINOT NOIR

— 2019



Winemaking

Aged on lees for 11 months in neutral French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary and secondary fermentations, embracing the micro-biome present in our vineyard sites. Produced with 21 days of skin contact, with very minimal extraction to keep the wines elegant.

Notes

Aromatically this wine shows darker and riper fruit. Black Cherry and pomegranate. This is the most structured and powerful pinot noir that we make each year. The color, tannin, and extract show the exuberant side of this property. This wine should age for 12+ years.

Specs

ALC: 13% 588 cases