

Yamhill-Carlton Incline

PINOT NOIR

— 2020



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

This wine opens with strength, showing black cherry, blueberry cream, mint, clove, tar, and cedar. Tremendous sacristy of ripe, balanced fruit on the palate and soft tannin. A savory, concentrated palate rings true to the tough terrain of the site and leaves you with a lengthy finish. A beautiful selection from this tumultuous vintage.

Specs

ALC: 12.8% 660 cases