

Iron Filbert Vineyard

PINOT NOIR

— 2021



Winemaking

This year we sourced our top label predominantly from the lower, riper blocks of our Iron Filbert Vineyard. This is a composition of Dijon, Pommard, and Wädenswil clones. We fermented native in stainless vessels for an average of 16 days on skins. 10% of the final blend is a whole cluster ferment sourced from the upper Pommard blocks of the estate. Once dry, we barreled down to predominantly neutral French oak barrels, with only 5% new French oak in the final blend. The wine aged on lees 11 months in barrel, topped weekly and stirred occasionally.

Notes

Quintessential expression of the Dundee Hills, and more specifically of our Iron Filbert Vineyard. Rich candied cherry, Douglas fir tree, black pepper, and lilac aromatically off the bat. A palpable iron quality shows as the wine opens, true to its place. The palate is generous and full with spiced, peppery aromas and a pure red fruit profile. This wine will age beautifully for 10-15 years. 14.4% ALC.

425 cases