

# Quartz Acorn Vineyard

— 2021

PINOT NOIR



## Winemaking

Sourced from our second estate planting, the Quartz Acorn Vineyard in Yamhill-Carlton. It is a blend of both south-facing and east-facing Pommard, Dijon, Wädenswil clones. Average fermentation time was 13 days in amphora and stainless steel vessels. 100% native, spontaneous ferment. 100% whole cluster fermentation. Aged on lees for 11 months in 20% new Taransaud French oak barrels. Limited selection of 18 barrels,

## Notes

A gorgeous, complex wine from our Quartz Acorn Vineyard. The nose is plum, brioche, tar, and rich blackberry. A savory herbal profile shows sage, spearmint, fennel and anise as it opens. Spicy on the palate with massive body and depth of flavor. Bold tannin and immense concentration show the site's rocky terrain in a finish that packs a punch. This wine will age gracefully for 10-15 years. 14.9% ALC.

425 cases