

Yamhill-Carlton Incline

— 2021

PINOT NOIR



Winemaking

Our 2021 Yamhill-Carlton Incline Pinot Noir is sourced from our Quartz Acorn Vineyard in Yamhill-Carlton. 100% whole cluster native ferment. Average fermentation time was 13 days in stainless steel vessels. We aged on lees for 11 months in 50% new oak barrels, split between Taransaud French oak barrels and Kádár Hungarian oak barrels.

Notes

Another wine of immense concentration from our Yamhill-Carlton estate. Tantalizing sweet fruit on the nose is almost sappy in its intensity, showing ripe cherry, cooked blackberry, and black currant. It is complemented by pencil shavings and exhaust as the wine has time to open. The palate is brooding, with a dark, masculine profile. Round tannin, full body, and balanced acid promise a wine that will age elegantly for 10 years. 14.9% ALC.

1500 cases