



2019 McCRONE VINEYARD PINOT NOIR

YEAR PLANTED & ACERAGE: 1991-2001, 7.73 acres in vine

SPACING: 3.28 ft. X 6.56 ft , 2,024 vines per acre

ELEVATION & ASPECT: 400 ft. , SW

CLONES & ROOTSTOCK: 777, 115, 667. .21 acres are own-rooted, 90% on 3309, 10% on Riparia Gloire.

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Wellsdale and Willakenzie

AVA: Yamhill-Carlton



TASTING NOTES: Floral & Spice Focused. Rich dark color. Black cherry, raspberry, mushroom, and dried rose petal on the nose. Cherry cola and tea leaves are open and graceful on a soft and supple palate.

VINTAGE: “2019 is a defining vintage. Though we had several weather systems come in early September, we now have incredibly beautiful wine in our house. Patience was key as true ripeness only happens with mother nature’s blessing. Our 24 sorters removed everything harmful. Yes, we lost a significant volume of fruit but with the effort of our sorting line we were able to “PERFECT” the fruit we received. In this competitive world quality is requisite.

Our 2019 wine is ridiculously dark in color and concentrated in flavor and aroma. The wine shows great purity. This is a great vintage for us that reminds me of 1991. That vintage, without question, was the best of the 90’s. Great balance, perfume and longevity. 2019 will be one of Oregon’s signature vintages.”- Ken Wright

FARMING: Certified organic, nutrition based farming

AGING REGIME: 10-11 months in 20% new French oak barrels

ALCOHOL: 12.4% **pH:** 3.37 **TA:** 7.1 g/L

PRODUCTION: 354 cases

SCORES: No reviews yet



Artwork of our public
barrel tasting.