



2020 ABBOTT CLAIM VINEYARD PINOT NOIR

YEAR PLANTED & ACERAGE: 2001 - 2003, 15.77

SPACING: 7 X 5 ft. , 1,244 vines/acre

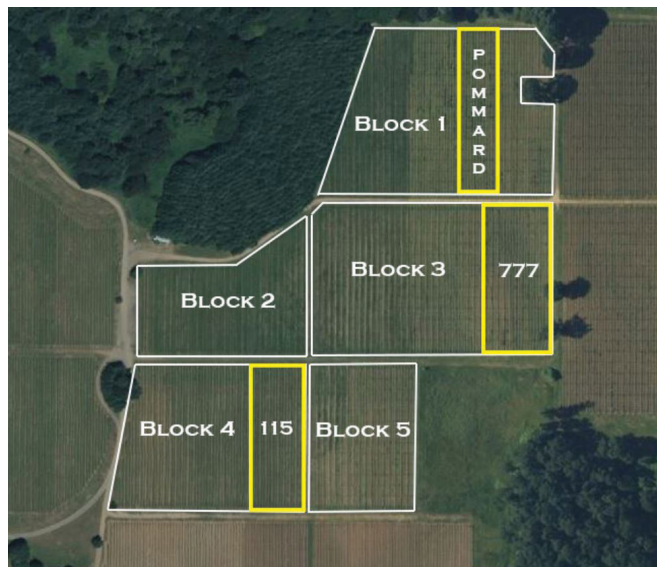
ELEVATION & ASPECT: 400-475 ft, S-SE

CLONES & ROOTSTOCK: Pommard on Riparia Gloire, 115 on 3309, 777 on 101-14

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie and Wellsdale

AVA: Yamhill-Carlton



TASTING NOTES: Savory, floral and spice focused. Lively notes of rainier cherry and passionfruit are wrapped in hazelnut, fennel seed and sandalwood. A brushed velvet texture on the palate calls for savory dishes

VINTAGE: The 2020 growing season began in early/mid-April with beautiful weather that had us progressing well into the first stages of flowering the second week of June. However, over a string of 10 days, the temperature dropped significantly, and it rained steadily. This weather had a profound effect on the fertility of our flowers, resulting in one the lightest crops in the modern industry's history. A silver lining to this low crop was that the clusters were very open and loose, which allowed for good air movement and disease prevention. The fruit was incredibly healthy. The berries were also very small in size which meant a higher percentage of skin to juice ratio. Higher levels of skin to juice will result in greater concentration of color, aroma and flavor. Like 1998, our 2020 wine is dense and rich but in short supply.

Warm temperatures and high winds caused several local fires in the Willamette Valley that affected nearby vineyards in late summer. Of the 13 sites that we source, only one had detectable issues and it was minimal and isolated to one area of the vineyard. We were fortunate that our vineyards were located in areas that were far from the live fires.

FARMING: Sustainably farmed

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

ALCOHOL: 12.5%

pH: 3.35

TA: 6.4 g/L

PRODUCTION: 214 cases



Artwork depicting harvest.