



2020 BRYCE VINEYARD PINOT NOIR

YEAR PLANTED & ACERAGE: 1999, 5.04 acres

SPACING: 3.28 X 6 ft. , 2,213 vines/acre

ELEVATION & ASPECT: 250-350 ft. , S-SE

CLONES & ROOTSTOCK: Wadenswil on 3309,
115 on 101-14, Pommard on 3309

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie

AVA: Ribbon Ridge



TASTING NOTES: Savory, floral & spice focused. Complex and brooding. Rich, sweet floral notes of jasmine, savory notes of sorrel and shiso leaf mingle with salted caramel and honey crisp apple.

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 of 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: Organic certified, nutrition-based farming

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

ALCOHOL: 13.0%

pH: 3.43

TA: 6.3 g/L

PRODUCTION: 135 cases



Artwork is an homage to the late Bryce Bagnall, the original owner.