



2020 GUADALUPE VINEYARD PINOT NOIR

YEAR PLANTED & ACERAGE: Replanted 2001-2007

SPACING: 7 X 6.25 ft. , 996 vines/acre and 8 X 5 1,089 vines/acre

ELEVATION & ASPECT: 350 ft. , South

CLONES & ROOTSTOCK: Wadenswil on 101-14, Wadenswil on 3309, 115 on 3309, Pommard on 3309, 777 on 5C

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie

AVA: Dundee Hills



TASTING NOTES: Savory, floral and spice focused. Savory notes of shitake mushroom and turned earth are brightened by red currant raspberry and rhubarb. Lively and lithe on the palate with beautiful color, aroma and concentration.

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: 12.0%

pH: 3.43

TA: 6.4 g/L

PRODUCTION: 175 cases



Artwork shows punching down the fermentation cap.