



2020 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: Savory, floral and spice focused. Beautifully complex notes of blackberry, raspberry, red currant and gardenia. The rich power of the vintage serves this vineyard well.

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: Certified organic, nutrition based farming

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

ALCOHOL: 12.0% **pH:** 3.38 **TA:** 6.7 g/L

PRODUCTION: 144 cases



Artwork of our public barrel tasting.