



2021 WILLAMETTE VALLEY AVA PINOT NOIR



Shaped by millions of years of plate subduction and volcanic activity, Oregon's Willamette Valley is one of the premier Pinot noir producing areas in the world. The Willamette Valley AVA was established in 1983, with the initial vineyard plantings beginning in 1966. This 100-mile long, 60-mile wide valley stretches between the Columbia River in the north, to just south of Eugene with the Oregon Coast Range in the west and the Cascade Mountains in the East. Due to the protection of the mountains on eastern and western boundaries, the Willamette Valley is a cooler climate region that provides for a long, gentle growing season, perfect for deliciously complex Pinot noir.

MOTHER ROCK: Marine Sediments & Volcanic Rock

SOIL SERIES: Willakenzie, Melbourne & Wellsdale, Nekia & Jory

VINEYARDS: All of the vineyards for this wine are located in the sub-AVA's of the Northern Willamette Valley AVA.

TASTING NOTES: A brilliant core of red and bramble fruits dances with hints of cedar, passionfruit, rose petal, and turned earth. The palate is balanced, with a plush texture and a vibrant, juicy finish.

VINTAGE: Our crop level averaged just under three tons this year which was perfect for the accumulated heat we experienced over the growing season. Disease was nonexistent with the dry conditions of the summer months and the fermentation's proceeded perfectly with nary a one going "sideways" on us. The 2021 wines are rich, expressive, detailed and deeply colored.

FARMING: Sustainable, nutrition-based farming, and organic certified.

AGING REGIME: Matured in a combination of stainless steel and neutral French oak barrels.

ALCOHOL: 13.0%

pH: 3.52

TA: 5.4 g/L

PRODUCTION: 25,000 cases

