



# 2021 McCrone Vineyard Pinot Noir

**YEAR PLANTED & ACREAGE:** 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—Brooding red and black bramble fruits shine in a bouquet of warming spices, rose petal and umami complexity. Lush and full bodied on the palate with lively texture.

**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 wine is rich, expressive, detailed and deeply colored.

**FARMING:** Certified organic, nutrition based farming

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

**ALCOHOL:** 12.7%      **pH:** 3.48      **TA:** 5.5 g/L

**PRODUCTION:** 538 cases

**SCORES:** No reviews yet



Artwork of our public  
barrel tasting.