

ESTATE PINOT NOIR

2018 OLD VINE | MCMINNVILLE AVA
WILLAMETTE VALLEY | OREGON



“WITH THE 2018 ESTATE WE CO-FERMENTED MORE BLOCKS ACROSS THE VINEYARD, WHICH WE THINK ALLOWS EACH BLOCK TO GET TO KNOW EACH OTHER AND GET HAPPY. THE WINE IS BALANCED WITH GREAT DEPTH AND FRESHNESS. IT’S DARK & RICH WITH NOTES OF MARIONBERRY, CASSIS, BLONDE ROAST COFFEE, A HINT OF OAK, AND ROSE PETALS. TENSE AND VIBRANT AT SUCH A YOUNG AGE, THIS WINE CAN AGE FOR MORE THAN A DECADE.”

-Co-winemaker, Brian Irvine

34% NEW FRENCH OAK
10 MONTHS BARREL AGING
COOPERS: FRANCOIS FRERES, SEGUIN MOREAU, MERCURY
PH: 3.58 | ALC %: 13.9

» Clones: Coury (55%), 95 (15%), 113 (11%), 667 (10%), Wadenswil (6%)
115 (3%) | Elevation: 600-750 ft. | South Facing



“The 2018 vintage was as close to perfect for growing cool-climate Pinot Noir as we have had in the last decade. The fruit was clean with great concentration and lasting freshness. The last two months of the season make or break a vintage, and it was consistently dry and cool in September and October, which allowed the fruit to fully ripen with little acid loss and fruit dehydration”

-Co-winemaker, Anne Sery

2018, in the Willamette Valley, started off as an average year. We had plenty of snow in the mountains and rain in the valley to make sure the water table was full. The summer gave a steady-dose of sunshine with above average warmth. However, September and October made this vintage. We had 60 days of rain-free cool and crisp weather with plenty of sunshine. This allowed the fruit to slowly get physiologically ripe without acid-loss or berry dehydration. This allowed us to pick by flavor rather than running from the rain. The resulting wines show great intensity with incredible longevity. You will be able to drink this wine for the next 20 years!

Best enjoyed with subtle and savory dishes. We suggest wild mushroom risotto, osso bucco, and of course don't forget the bacon mushroom cheeseburger.