



Willamette Valley Pinot Noir 2021

Vintage Highlights

The 2021 growing season started off with a big heat spike in June, but fortunately the vines still had plenty of water available in the soil and weathered the heat well. Following the heat early on, the growing season was close to ideal with warm temperatures up to the fall, followed by light rain during harvest. Our picking window was long and allowed us to bring all of the fruit in exactly when we wanted. The warm growing season produced man small berries and we had a high concentration of flavor in the fruit. Harvest occurred between September 14th and October 8th

Winemaking

Our 2021 Willamette Valley Pinot Noir is a blend created from our two different estate properties in the Van Duzer Corridor and Dundee Hills. The wines are harvested by individual block and fermented separately in order to pick each parcel at the peak of its own quality. During fermentation a mix of hand punch downs and pump overs are used depending on the need of the wine. After pressing the wines are aged on 25% new French oak for 9 months prior.

Tasting notes

Our 2021 Willamette Valley Pinot Noir shows the character of the vintage, the wine is ripe and well structured. Blackberry, ripe cherry, and blueberry fruit aromatics mingle with notes of dark chocolate and clove from the oak. The mouthfeel is rich, but is balanced by the acid profile of the wine. Firm tannins provide a lasting finish.

Scores

91 Points Wine Spectator

“Svelte and focused, with well-knit cherry and guava flavors and accents of cinnamon and black tea, finishing with fine-grained tannins. Drink now through 2030.” - Tim Fish



Appellation

Willamette Valley AVA
85% Van Duzer Estate, 15% Thoma Estate

Composition

100% Pinot Noir

Clones

Various

Production

8256 Cases

Alcohol

13.5

pH. Level

3.62

