

chemistry

Bond With Us

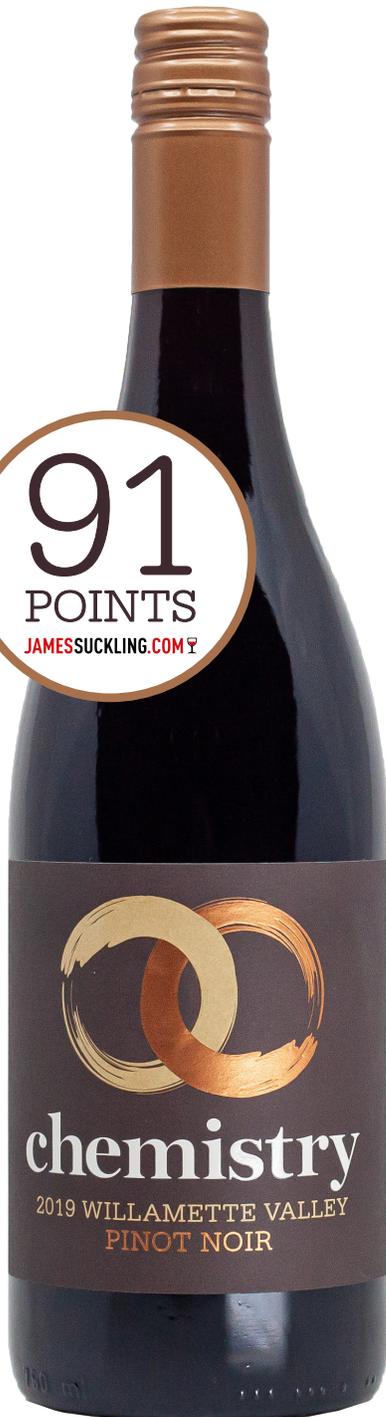
2019 WILLAMETTE VALLEY PINOT NOIR

The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.

Full of ripe, juicy candied red fruits, the resulting wine is well balanced and elegant. The Pinot Noir fruit was cold-soaked for several days before fermenting in stainless steel and aged with 15% new oak influence prior to bottling to capture the fresh fruit characteristics.

The result is a wine with a deep ruby red color, and inviting aromatics of red fruits like strawberry and cherries. The wine is bright on the front palate showing initial flavors of Bing cherries that evolve to red rose with elegant on mid-palate and finish.

This Pinot Noir is the perfect companion while making dinner.



PH | 3.59

TA | 5.78

Alc. | 13.5%

Cooperage | 15% New Oak Influence

Bottled | Fall 2020

SRP | \$18.99

Cases Produced | 8,500