

2020
Willamette Valley
PINOT NOIR

WILLAMETTE VALLEY
OREGON



For over 8 years we have worked closely with fellow grape grower Jeff Havlin and his Fender's Rest Vineyard to bring this blend to fruition. In addition to his lively antics and dry sarcasm, Jeff provides us with grapes that display dark and rich characteristics while duplicitously showing bountiful natural acidity. This year we began working with grapes from neighboring Zenith Vineyard, which deliver a ripe, fruit-fruited component to the blend. We combine the spice, minerality, and structure of our Eola-Amity Hills Bryn Mawr estate to create the Willamette Valley Pinot Noir. Each vineyard lies directly in the path of the Van Duzer Corridor, which funnels cold Pacific Ocean breezes into the Willamette Valley each day. Our Willamette Valley Pinot Noir is a fantastic expression of the typicity seen in our cool and breezy section of the Willamette Valley.

VINTAGE

It is probably no surprise to hear that the 2020 wine harvest was full of challenges; it was much like the rest of the year we collectively experienced. Although we had to contend with a pandemic, forest fires, and excruciatingly low yields, we were graced with what was truly the vintage of the decade in terms of fruit quality. The 2020 vintage is showing to be a powerhouse, with ethereal texture, density, and fruit concentration. Our red wine offerings will be of high quality and limited.

TASTING NOTES & ACCOLADES

Brilliant ruby red in color. The nose is bounding with spice, ripe black fruit, and earth notes. Concentrated blackberry and mulberry aromas meld with woodland spice and classic cigar box notes. The palette is super smooth and full, with velvety tannins and sweet fruit from start to finish.

- Rachel Rose, Winemaker. Summer 2021.

VINEYARDS

65% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon
20% Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon
15% Zenith Vineyard · Eola-Amity Hills · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 525

FERMENTATION STYLE: 22% Whole Cluster, individual small lot, open top fermentation. Wild and cultured yeast.

CAP MANAGEMENT: Manual punch downs, pump overs, délestage.

BARREL PROGRAM: Aged 14 months in 13% New French Oak.

pH: 3.62

TA: 5.1 g/L

ABV: 13.4%

CELLARING

Drink now.