



VINTAGE: **2019**

*Yamhill - Carlton*

OREGON  
PINOT NOIR

The 2019 growing season began with a cold and wet winter with a few mild frost mornings. This was followed by a warmer than average spring with moderate heat spikes. Phenological development was similar to the 2018 vintage in the Willamette Valley, with bud break in mid-April and bloom towards the beginning of June. The 2019 summer hit close to record-breaking precipitation in the Willamette Valley, with high levels of humidity. As harvest began, the cooler temperatures were welcomed, allowing for early flavor development and fully ripe fruit at 21 brix with a perfect amount of acidity. The vintage will be remembered for early rains and for the lowest heat accumulation experienced in the fall in the Willamette Valley since 2007.

#### WINE DETAILS

**APPELLATION:**

Yamhill-Carlton

**HARVEST DATE:**

9-7-19 to 9-30-19

**AGING:**

9 months in 39% new French oak

**FERMENTATION:**

25% whole cluster

**ALCOHOL:**

13%

**TA:**

0.59 g/100ml

**PH:**

3.47

#### WINE PROFILE

**AROMAS:**

Blue Raspberry candy, soy sauce, lilac, wet soil, tamarind, Earl-grey tea, blood orange

**FLAVORS:**

Tangerine, pomegranate, saffrafras, saffron, pipe tobacco, spruce tips, Himalayan blackberry

**TEXTURE:**

Lively acidity up front with energetic and youthful tannin structure. The mid palate transitions seamlessly into a long and dark fruit driven finish. Acidity pulls forward off the finish creating a perfect paring opportunity for rich earthy foods.

#### VINEYARDS

**GRAN MORAINÉ VINEYARD & ESTATE VINEYARD**

The 2019 Yamhill-Carlton Pinot Noir was crafted from fruit grown on our Gran Moraine Vineyard, which was planted in 2005 and is one of the more westerly vineyards in the Yamhill-Carlton. A small amount of additional fruit was sourced from our Winery Estate vineyard, which was planted in 2007 and is just six miles northeast of the town of Carlton. Both sites are located in the Yamhill-Carlton AVA and contain some of the oldest marine sedimentary based soils in the greater Willamette Valley.

#### WINEMAKING

The Yamhill-Carlton AVA climate combined with the sedimentary-based soils of our vineyards produce wines with nuanced fruit and earth characters, driven by ageable tannins that are structured yet elegant. The fruit is picked at a point thought to best express the profoundness of both the site and the vintage. At the winery, the fruit is held overnight in our forced air cold room to chill at 42 degrees F before being carefully hand-sorted and gravity fed into open top tanks. Approximately 25% of the fruit is left intact for whole cluster fermentation. The remaining fruit is meticulously destemmed being sure to leave as many whole berries as possible. Depending on the block, and clone, the fruit is left for a cold maceration period of five to ten days. During fermentation, which usually lasts between two to four weeks, we use manual punch downs as our primary method of cap management. At the end of alcoholic fermentation, the 'free run' is then separated from the press fraction and then racked to 228L barriques—about 39% new French oak, and slowly undergoes natural malolactic fermentation.