



VINTAGE: **2019**

Yamhill - Carlton

OREGON

CASCADE PINOT NOIR

The 2019 growing season began with a mild, slightly warm start to the growing season, bloom occurred June 7th followed by a good fruit set. Rains began in late June and continued into July. August provided a break with warm sunny days. September arrived with cooler temperatures and more rain. Cool wet weather continued into October.

This cooler harvest allowed fully ripe fruit at 21 brix and a perfect amount of acid.

WINE DETAILS

APPELLATION:

Yamhill-Carlton

HARVEST DATE:

September 14 & 24, 2019

AGING:

10 months in 12% new French oak

CLONES:

667, 777, 115

BLOCKS:

410, 412, 308

ALCOHOL:

12.9%

TA:

0.61 g/100ml

PH:

3.52

CASE PRODUCTION:

200

WINE PROFILE

AROMAS:

Dusty lavender, lilacs, raspberries, bramble patch, kiwi berry, cherry Chapstick, summer rain, fruit punch, sandalwood

FLAVORS:

Blackberry tea, serviceberry, cranberry, English Breakfast tea. Tertiary flavors up front with fruit on the finish

TEXTURE:

Taught yet voluptuous, somehow all-encompassing yet still tight. Velvet drapes followed by a zipper then focused acidity medium tannins and red fruit.

VINEYARD:

100% Gran Moraine Vineyard

VINEYARD

GRAN MORAINÉ VINEYARD

The Gran Moraine vineyard was planted in 2005 to several different Pinot Noir and Chardonnay Dijon clones. Located five miles west of the town of Carlton this site is one of the more westerly vineyards in the Yamhill-Carlton AVA. A variety of slopes, aspects, row direction, and plant material offer a wide diversity of blocks to choose from when blending our *Cascade* Pinot Noir.

WINEMAKING

Named for the Cascade Mountain range that defines Willamette Valley to the east, our *Cascade* Pinot Noir is sourced from Gran Moraine's most muscular hillside blocks – 409, 410, and 412 on our Gran Moraine Vineyard.

At the winery, the fruit is hand-sorted and gravity fed into open top tanks. The fruit is left for a cold maceration period of thirteen days. Winemaker Shane Moore softens the gripping tannin by fermenting the fruit in open-top 228-Liter oak barriques, and uses manual punchdowns as the primary method of cap management. At the end of fermentation, the wine is racked to 100% French oak barrels for maturation (12% new) and then slowly undergoes 100% natural malolactic fermentation. This treatment gives *Cascade* its rich and almost umami-like texture.