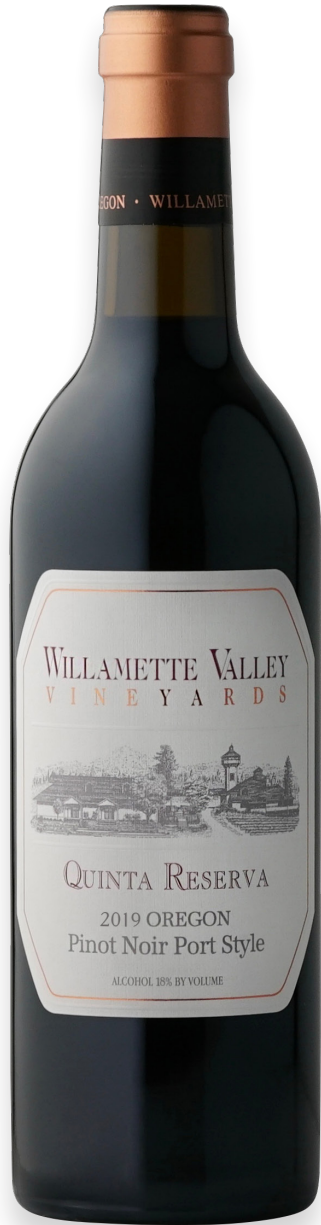


2019 PINOT NOIR *Quinta Reserva Port-Style*



VINTAGE FACTS 2019

A relatively mild, early winter in 2018 was followed by a cold and wet second half of winter in 2019. Followed by a wet, but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer-than-average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near-average to slightly above-average.

Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.

WINEMAKING NOTES

The stylistic vision of this wine is pure Pinot Noir fruit, with a soft, juicy mouthfeel, integrated aromas of barrel-aged brandy and sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 50% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five-day cold soak extraction for fruitiness and improved mouthfeel. On the fifth day the must was inoculated with yeast and allowed to warm up to peak fermentation temperature of 88-90° F. The fermentation took place in 1-ton fermentation bins and was hand punched down two times daily for seven days. The grapes fermenting were fortified with barrel-aged brandy made from our own grapes once the sugar level dropped to 12 BRIX. The fortified wine was left in contact with the grape skins until optimal extraction of colors and tannins was achieved. Pressing then took place, allowing the wine to settle in tank for 24 hours. The following day, the new port-style wine was barreled with light fluffy lees where it aged gracefully for 31 months before bottling.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 777

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

Harvest Date: October 13, 2019

Harvest Statistics

- **Brix:** 25.3°
- **Titrateable Acidity:** 6.27 g/L
- **pH:** 3.38

Finished Wine Statistics

- **Alcohol:** 18.0%
- **Titrateable Acidity:** 5.91 g/L
- **pH:** 3.49
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 31 months in barrel, neutral French oak

Bottling Date: September 8, 2022

Cases Produced: 264

TASTING NOTES

This wine features inviting notes of brandied cherries, currant, toasted almond, dark chocolate and anise. On the palate, the balance of sweetness and acidity creates a beautiful viscous sip full of dark fruit, caramel and holiday spice all concluding with a silky smooth finish.

Peak Drinkability: 2022 – 2032

FOOD PAIRINGS

Enjoy with dark chocolate-based desserts, Rogue Creamery blue cheese drizzled with honey, seasonal pies from pumpkin to marionberry and baked brie with figs and walnuts.

