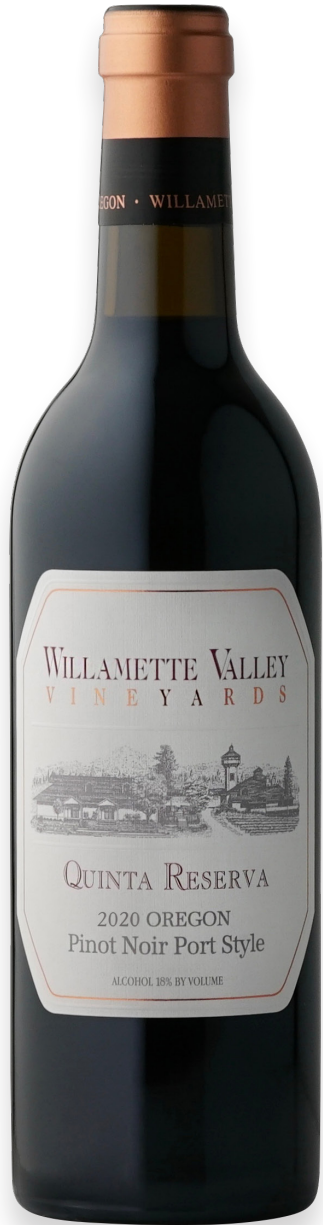


2020 PINOT NOIR *Quinta Reserva Port-Style*



VINTAGE FACTS 2020

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low-yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, the daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where components like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

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 33 months before bottling.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 667

Appellation: Willamette Valley

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

Harvest Date: October 5, 2020

Harvest Statistics

- **Brix:** 26.7°
- **Titrateable Acidity:** 5.038 g/L
- **pH:** 3.69

Finished Wine Statistics

- **Alcohol:** 19.8%
- **Titrateable Acidity:** 5.124 g/L
- **pH:** 3.68
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 33 months in barrel, neutral French oak

Bottling Date: September 2023

Cases Produced: 287

TASTING NOTES

Unique tones of garnet red, the bouquet of aromas include orange peel, berry melange, raspberry liquor and baked blackberry. Distinct flavors of fruit leather, molasses and balsamic reduction are notable on the palate. With a high viscosity and sweet fruit notes, the wine may age up to two decades because it is fortified and crafted for cellaring.

Peak Drinkability: 2023 – 2035

FOOD PAIRINGS

Enjoy with dark chocolate-based desserts, Rogue Creamery blue cheese drizzled with honey, duck confit or aged cheeses.

