

# 2021 PINOT NOIR *Bernau Block*

## VINTAGE FACTS 2021

A short, dry spring in 2021 followed a relatively cold winter. An early bloom and rain set a below-average yield for the 2021 vintage. The summer was warm, with an unprecedented record-breaking heatwave from June 26th to June 28th, reaching temperatures up to 117 degrees in certain areas. At the same time, cooler air from the ocean caused overnight temperatures to drop to 52-61 degrees. The hot daytime temperatures delayed the vine ripening until cooler weather set in. The berries on the vine were pre-veraison during the heatwave and could handle the extra heat. Rain in June and some precipitation during the beginning of harvest saved the vines from heat stress. The ground remained wet, so the vines didn't suffer drought stress and remained healthy throughout the season.

Harvest started and ended slightly earlier than usual. Picking began around the first week of September and finished in mid-October. Cooler temperatures came at the perfect moment to give the fruit longer hang time on the vine and allow for more flavor, aroma, color and tannin development. The cooler nights also helped retain the natural acidities in the grapes to keep the resulting wines fresh and balanced with the sugar levels. This season, slightly below-average yields and no disease pressure made this a high-quality vintage.

## THE VINEYARD

**Estate, Bernau Block:** Planted in 1983 by Founder Jim Bernau on a south-facing volcanic flow, the vineyard has 15 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

## WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 70% of the berries remaining intact for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five-day, pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent complete malolactic fermentation.

## HISTORY OF BERNAU BLOCK PINOT NOIR

Sourced exclusively from 15 acres of Pinot Noir from the first plantings at the Estate Vineyard, Founder Jim Bernau planted these vines using a Christmas tree planter pulled behind his 33 horsepower tractor. He grafted the French clones 667 and 777 on a portion of the vines when they became available.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 667, 777

**Appellation:** Willamette Valley

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

**Harvest Date:** October 6, 2021

### Harvest Statistics

- Brix: 23.9°
- Titratable Acidity: 6.01 g/L
- pH: 3.25

### Finished Wine Statistics

- Alcohol: 13.9%
- Titratable Acidity: 5.45 g/L
- pH: 3.43
- Sulfate Level: low

**Fermentation:** Small bins

**Barrel Regimen:** 16 months in barrel, 30% new French oak

**Bottling Date:** January 10, 2023

## TASTING NOTES

Deep garnet in the glass, the wine opens with a nose of bramble fruit, plum, herbs and graphite notes. Showcasing concentration, the palate is packed with flavors of red and black fruit framed by cedar, dark chocolate and cinnamon spice.

**Peak Drinkability:** 2023 – 2030

## FOOD PAIRINGS

The Bernau Block is not just for casual sipping – this wine can stand up to rich gastronomic dishes. Enjoy with grilled Oregon lamb chops, smoked salmon, filet mignon, mushroom risotto, dishes featuring native Oregon truffles and cured or smoked meats.

