

2021 PINOT NOIR *White Pinot Noir*

VINTAGE FACTS 2021

A relatively cold winter was followed by a short, dry spring in 2021. 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 - 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 were able to handle the extra heat. Rain in June and intermittently into the beginning of harvest saved the vines from heat stress. The ground stayed wet, so the vines didn't suffer drought stress, remaining 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 to 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 in balance with the sugar levels. Slightly below-average yields and no disease pressure this season made this a high-quality vintage.

WINEMAKING NOTES

Made from our Pinot Noir picked at the peak of ripeness and immediately gently pressed to release free-run juice without color or tannins from the skins. The juice was fermented and aged on its lees in stainless steel tanks and neutral French oak. This produced a wine that expresses both red and white wine characteristics – creaminess, rich mid-palate, bright aromas and flavors with balanced acidity.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 667, Pommard

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic), Laurelwood (windblown, glacial loess), including Pisolites and Missoula Flood sediment

Harvest Date: September 7 – 10, 2021

Harvest Statistics

- **Brix:** 22.8°
- **Titrateable Acidity:** 7.35 g/L
- **pH:** 3.25

Finished Wine Statistics

- **Alcohol:** 13.5%
- **Titrateable Acidity:** 7.07 g/L
- **pH:** 3.28
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: March 1, 2022

TASTING NOTES

A richly textured white wine made from fully matured estate-grown Pinot Noir grapes, this wine features aromas of nectarine, lemon, lime and vanilla creme. A full, viscous entry characterizes the palate and moves into showcasing juicy flavors of white peach, citrus and candied ginger all concluding with a bright, crisp finish.

Peak Drinkability: 2022 – 2025

FOOD PAIRINGS

Enjoy with seafood dishes including seared scallops, almond crusted halibut and other flaky white fish, roast poultry, honey baked ham, light salads and soft cheeses.

