



2018 Willamette Valley Pinot Noir

THE VINTAGE

Spring in Oregon always has plenty of liquid sunshine. By April and May of 2018, the wet spring had loaded the vineyards with plenty of water reserves as some warmer days and sunshine began to pepper the vineyards. Our vines awoke from their winter slumber with bud-break in late April, and they were met with welcoming mild and consistent weather. Bloom occurred on schedule during the second week of June with little rain, something that vineyard managers and winemakers alike always appreciate.

True Oregon summers don't really set in until after the fourth of July, and when it arrived, it brought a steady dose of sunshine; the weather remained moderate and dry throughout the summer months. The ample hours of sun and warm temperatures mixed with cool breezy night helped shape 2018 in a fabulous vintage with a decent sized crop but with wonderfully concentrated flavors as the vines were stressed just enough by the heat to produce something magical.

From the winemaking side, what style of year it's going to be (cool vs. warm) is often determined by the weather in the spring and early summer, while the quality of the vintage is not established until late summer/early fall. In 2018, with the threat of a few consecutive days of rain at the end of September, we began picking white wines in the third week of the month into early October. With near perfect weather leading up to the pick, the fruit came in beautifully. Aromatic, fresh and vibrant- a winemaker's dream.



The Willamette Valley is a former seabed that has been overlaid with nutrient-rich gravel, silt, rock and boulders brought by the formidable Missoula Floods from Montana and Washington during the Ice age between 15,000 and 18,000 years ago.

THE DATA

Harvest Date: 9/22-10/16/2018 pH: 3.6

TA: 5.5 Alc: 13.9



N: Dark Fruits, Leather, Cassis, Earthy Notes M: Blackberry Jam, Black Cherry, Vanilla, Silky Tannins, Layered Finish

