

NORTHWEST RIDGE



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. We didn't hit any record temperatures like we have seen in the past few growing seasons in the Willamette Valley; the weather remained moderate and dry throughout the summer months. It became so dry as the summer progressed that the long, hot conditions began to become an issue for young vines as not even the cool nights could provide enough relief when water was needed. For the mature, established vines though, 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.

VINIFICATION:

All grapes were hand-harvested and hand-sorted to ensure the highest quality fruit. The first under went a two-day soak prior to fermentation for a total of 19 days of skin contact. 100% malolactic fermentation occurred over a five month period. The wine was aged for eight months in French oak barrels from a variety of coopers.

THE DATA

Harvest Date: 9/27/2018
pH: 3.61
TA: 6.8
Alc: 13.9
Clones: 777, 115, 667, Pommard
Case Production: 557

THE NOTES

Fresh black cherry, mushroom, bramble, blackberry Jam, silky tannins & freshening acidity with a layered finish.

Pair with wild mushroom and burrata bruschetta, red kuri squash soup, or fennel-garlic pork roast.