2017 Willamette Valley PINOT NOIR

WILLAMETTE VALLEY OREGON



For over 6 years we have worked closely with fellow grape grower Jeff Havlin and his Fender's Rest Vineyard to bring this blend to fruition. In addition to his lively antics and dry sarcasm, Jeff has provided us with grapes that display dark and rich characteristics while duplicitously showing bountiful natural acidity. We combine the spice, minerality, and structure of our Eola-Amity Hills estate in a 50/50 blend of Bryn Mawr Vineyards and Fender's Rest Pinot Noir. Both of our vineyards lie directly in the path of the Van Duzer Corridor (a topographical break in the coastal range) which funnels cold Pacific Ocean breezes into the Willamette Valley each day. The close proximity to the mouth of the Corridor gives the fruit an expressive and powerful character. Our Willamette Valley Pinot Noir is a deliberate effort to over deliver on wine quality and is a fantastic expression of the typicity seen in our cool and breezy section of the Willamette Valley.

VINTAGE

The 2017 vintage was cool and long, and the wines are representative of the classic Oregon style.

TASTING NOTES

Light ruby red in color. The nose is delicate, floral, and woodsy. Dark plum, pine tips, and earth notes swirl on the nose. The palate is soft yet bright, with cranberry and mulberry on the midpalate. The wine finishes with a long whisper of spice and berries.

- Rachel Rose, Winemaker. Spring 2020.

VINEYARDS

73% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon 27% Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 1,425

FERMENTATION STYLE: Small lot, open top fermentations. CAP MANAGEMENT: Manual punch downs and pump overs. BARREL PROGRAM: 15% New French oak. Aged 17 months.

pH: 3.68 TA: 5.0 g/L ABV: 13.4%

CELLARING

The wine is sealed with a *breathable* screwcap. It will allow for the slow and controlled ingress of oxygen over time.

2-10 years post vintage.

2019 - 2027