



VINEYARD

Appellation	Rogue Valley, Oregon
Site	Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou mountain ranges at the southern end of the Rogue Valley AVA, on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.
Clonal Selections	777, Pommard, 4407
Planted	These clonal selections of Pinot Noir were planted in 2012.

VINTAGE

Growing Season	The 2018 growing season began with cool to moderate spring temperatures and low winter precipitation. Fruit set was even and consistent, followed by a warm July and August, contributing to relatively high levels of tannin and ripeness. Temperatures cooled in September and October, allowing for extended hang time and ideal phenolic balance.
Harvest Dates	September 24-27; October 1

WINEMAKING

Varietal Composition	100% Pinot Noir
Fermentation	Each block of our estate Pinot Noir is managed separately and fermented individually, enabling us to express its unique combination of terroir, clone and rootstock. Our fruit is hand-picked, hand-sorted and gently destemmed into small, temperature-controlled tanks. Fermentation is conducted by specific organic yeasts, and each lot is punched down twice daily. To achieve the right level of maceration and extraction, careful consideration is given to when and how hard each lot is pressed.
Aging	As a winemaker's barrel selection, the barrels for this blend were chosen for density and concentration. They expressed darker fruit and spice aromas, with structured, ageable tannins. This wine spent seventeen months in 56% new, 30% once-filled, and 14% neutral French oak barrels from coopers that provide additional power and finesse.
Cases Release Date	360 October 5, 2020
Tasting Notes	Red and black cherry, dried cranberry, and cassis, with undertones of violet, white chocolate, and pink peppercorn. Bright and energetic in the mouth with concentration at the midpalate, and a graceful finish.