



IRVINE & ROBERTS
VINEYARDS

2018 ESTATE PINOT NOIR

ROGUE VALLEY, OREGON

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	Wädenswil, 4407, 777, Pommard, 115
Planted	These blocks of Pinot Noir were planted in 2007 and 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, 27-28, 29, October 4

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 with specific yeast strains, 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	After pressing, our Pinot Noirs are held briefly in temperature controlled tanks until all remaining solids have settled out and the last of the sugars have fermented. The wine is then racked to a thoughtful selection of barrels from a specific set of coopers, using principally very tightly grained, well-seasoned, moderately toasted French oak. The 2018 Estate was aged in 32% new, 22% once-filled, and 46% neutral oak barrels for 16 months before blending and bottling.
Cases Release Date	1,234 March 1, 2021
Tasting Notes	Warm earth and spice aromas of plum, orange peel, mushroom, fir, and paprika. Firm and lively in the mouth with a gentle, tapering finish.