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## VINEYARD

<b>Appellation</b>	Rogue Valley, Oregon
<b>Site</b>	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.
<b>Clonal Selections</b>	4407, 777, Pommard, 115
<b>Planted</b>	2012

## VINTAGE

<b>Growing Season</b>	The 2019 growing season was marked by cooler growing degree days and higher precipitation volumes than the last several years. A warm beginning to May encouraged vine growth, while cooler temperatures in July and August with light rainfall allowed for gradual sugar accumulation and consistent phenolic development, creating wines with ripe flavors, bright acid, and elegant fruit.
<b>Harvest Dates</b>	October 2, 5, 8

## WINEMAKING

<b>Varietal Composition</b>	100% Pinot Noir
<b>Fermentation</b>	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.
<b>Aging</b>	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 37% new, 25% once-filled, and 38% neutral French oak barrels from coopers that provide additional power and finesse.
<b>Cases   Release Date</b>	403   October 9, 2021
<b>Tasting Notes</b>	Bright cherry aromas are complemented by darker notes of blueberry, blackberry, rosemary, and dark chocolate. The palate is concentrated and centered with vibrant tannins, finishing with movement and grace.