



IRVINE & ROBERTS  
VINEYARDS

2019 ESTATE PINOT NOIR

ROGUE VALLEY, OREGON

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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>	Wadenswil, 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>	September 21 - October 10

## WINEMAKING

<b>Varietal Composition</b>	100% Pinot Noir
<b>Fermentation</b>	Each block of our Estate Pinot Noir is fermented individually, allowing 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 extraction, careful consideration is given to when and how hard each lot is pressed.
<b>Aging</b>	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 using principally very tightly grained, well-seasoned, moderately toasted French oak. This wine was aged in 41% new, 35% once-filled, and 24% neutral oak barrels for 19 months before blending and bottling.
<b>Cases   Release Date</b>	1,108   March 1, 2022
<b>Tasting Notes</b>	Look for bright red cherry and plum, cedar, thyme, rose petal, and loamy earth, with supple tannins, juicy acidity and a lingering finish.