

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, 667

> Planted 2012, 2018

VINTAGE

Warm temperatures and light precipitation in the spring of 2021 gave **Growing Season**

way to bud break in mid-April. Warm, dry conditions in the peak summer months led to lower yields at harvest, creating wines of concentration and density. Consistently cool night time temperatures helped preserve acid levels, while cooling temperatures in September and October allowed for

extended hang time and ideal phenolic balance.

Harvest Dates

September 14 - 21

WINEMAKING

Fermentation 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 by hand. To achieve the right level of 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 using principally very tightly grained, well-seasoned, moderately toasted French oak. This wine was aged in 31% new, 47% once-filled, and 22% neutral oak barrels for 17 months before blending and bottling.

Cases | Release Date

787 | November 1, 2023

Tasting Notes The cornerstone of our Pinot Noir bottlings, the 2021 Estate Pinot Noir is a direct reflection of the land and high-elevation site at which our vines

are grown. Notes of dark fruit build with layers of dried herbs, fresh flowers and black tea.