



## 2018 Pinot Noir

### TASTING NOTES

Our 2018 Vintage Pinot Noir exudes all our favorite qualities of Willamette Valley Pinot Noir with a surprising twist. We are reminded of homemade buttery French toast with blackberry compote when we taste this Pinot Noir. On the nose, look for cedar, cardamom, and vanilla cola. The palate bursts with canned jam and warm cranberry sauce. It craves to be enjoyed with duck confit, chicken chili, or spaghetti & meatballs while sitting around a bonfire under the stars.

### HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot, resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

### WINE ANALYSIS

Appellation	: Willamette Valley
Varietal Composition	: 100% Pinot Noir
Harvest Date	: September & October 2018
Vineyard Source	: 73% Sweet Cheeks Vineyard 27% Davis Vineyard
Case Production	: 1,946 Cases
Cooperage/Cellar Treatment	: 100% French Oak (69% 2nd & 3rd Use, 24% Neutral, 7% New)

pH : 3.52 | TA : 5.9 g/L | Alcohol : 13.7% | RS : N/A