

2018 Collection Willamette Valley Pinot Noir

- Premium cool climate Pinot Noir region of USA
- Crafted with exceptional varietal expression and character
- Our first Willamette Valley AVA Pinot Noir



A NOTE FROM THE WINEMAKERS

Our passion for Pinot Noir inevitably led us to Willamette. We are blown away with the quality of our first vintage.

REGION

Willamette Valley is the United States' premier Pinot Noir region. A large AVA that runs north-south from the Columbia River at Portland to the city of Eugene 150km away, it is protected from ocean gales and heavy rainfall by the Oregon Coastal Range on the west and from extreme inland weather by the Cascade Range to the east. Cooling summer winds enter the valley from the north and via a break in the Coastal Range at the Van Duzer Corridor.

Willamette's signature rich red Jory soils of decomposed basalt create distinctive wines that are earthy and have bright fruit flavor.

SEASON

It was another in a string of good vintages in Willamette. Spring and summer were warm and very dry. There were nervous days when bushfires ignited in parts of the Pacific North West, but Willamette was spared the worst and avoided smoke issues too.

A welcome rain event at the end of summer revived vines and spirits and the cool autumn that followed was an ideal end to the season, allowing steady, slow final ripening. An unusually high amount of sunshine helped build color and complexity and keep vine diseases at bay. Our Pinot harvest was conducted in perfect cool, dry conditions in mid-late September.

WINEMAKING

The fruit was handpicked then chilled and destemmed before sorting. The must was fermented in small open fermenters and plunged by hand. The new wine was gravity-fed to barrels in the subterranean cellar, where the wine matured for 11 months in a mix of old and new barrels from a selection of Burgundian coopers.

TASTING NOTE

This wine has plush fruit flavors of plum and dark berries mingled with notes of dry spices. Medium weight and generous in the mouth, it has confident, mouthcoating tannin and a long finish.

TECHNICAL

13.5% Alc/Vol
pH: 3.6
TA: 5.2 g/L
RS: < 1 g/L

CELLAR POTENTIAL

2028

STYLE

Rich & Generous
Textured & Savory

FOOD MATCH

Roast pork, char-grilled vegetables and mushrooms, charcuterie platter, vegetable pizza, salmon, turkey.

SERVICE TEMPERATURE

55-64 °F

