



WILLAMETTE VALLEY PINOT NOIR 2018

Our Willamette Valley Pinot Noir represents a blend of the finest vineyards in the Willamette Valley and includes grapes from our own estate vineyards, Résonance and Découverte. We work with like-minded wine growers throughout the area who share our commitment to cultivating terroir-driven Pinot Noir. The result is a cuvée that offers an authentic representation of the Willamette Valley AVA.

VINTAGE NOTES

2018 is an exceptional vintage with harmonious wines! Following a cold winter, the beginning of Spring was rainy, particularly the month of April. The mildew pressure was high. However, from May the growing season was ideal, sunny and dry, without rain. The bloom was accomplished with perfect weather conditions. July and August were some of the warmest and driest on record, but without the heat spikes of 2016 and 2017. At the beginning of September, the vines were really stressed. But from mid-September, two weeks of cool nights, following a few days of rain, helped the end of the maturation and allowed grapes to develop a complex aromatic profile and to retain a nice acidity. And gave us a perfect weather for the harvest from September 18th, to the beginning of October.

TASTING NOTES

A beautiful ruby color for this wine, with nice reflections. The nose is complex, with notes of black cherry, blackberry, wild strawberry, peony, liquorice, graphite and delicate wood fragrance. The palate is really vibrant, with a subtle harmony between the well-balanced structure, the expressive aromatic complexity and the energetic acidity.

AVA:	Willamette Valley	Barrel Aging:	15 months in French oak barrels, 20% new
Harvest Dates:	September 18th – October 6th, 2018	Cases Produced:	15,470 (12x750 ml)
Alc by Vol.:	13.5%	Date Bottled:	January 2020