



# 2021 VINEYARD VERSES PINOT NOIR

*Willamette Valley, Oregon*



APPELLATION  
**WILLAMETTE VALLEY**

VINEYARD  
**MONTINORE ESTATE**

VARIETY  
**100% PINOT NOIR**

CLONES  
**POMMARD  
WÄDENSWIL  
DIJON  
MARTINI**

SOIL  
**LAURELWOOD**

TA (g/L)  
**5.7**

pH  
**3.5**

ALCOHOL  
**13.2%**

WINEMAKER  
**STEPHEN WEBBER**

BOTTLING DATE  
**SEPTEMBER 20, 2022**

## THE VINTAGE

The 2021 vintage was another year of extremes in Oregon. The spring started out with good soil moisture and average weather. Unfortunately, during the bloom we had a cool rainy period and even some hail that significantly reduced the size of our crop right from the start. After bloom we had good fruit remaining on the clusters. Summer brought a legendary heat to the Northwest with two record-breaking days of 115° and 116°. Fortunately, the hot weather didn't damage the fruit, but we had some disruption of cluster development resulting in smaller bunches of grapes at harvest. After the heat dome episode, the weather turned back to more normal Northwest conditions, and we had a very nice ripening. The fruit we did get was of excellent quality although the harvest was very small.

## THE WINEMAKING

This wine is a careful blend of select barrels sourced from Blocks 1 (40%), 3 (24%), 32 (14%) 7 (12%) and 30 (10%) on Montinore Estate's home vineyard. Due to the advanced age of these blocks, harvest yields are smaller and flavors are more concentrated. With a combination of four different Pinot Noir clones present in this wine, the winemaking team has captured the true character and diversity of the estate vineyard. Decisions around racking were made with consideration of the Biodynamic calendar and lunar phases that promote naturally-occurring sediment to fall to the bottom of the barrel; allowing this wine to go without filtration during the winemaking process. It was treated with 43% new oak, using high-quality vessels from coopers Francois Freres, Mercurey, Rousseau and Billon. The modest New Oak treatment with lower-than-normal toast level served to amplify the bold fruit flavors, rather than dominate them.

## THE WINE

A mélange of plum, black cherry, cocoa and butterscotch with a hint of Earl Grey tea, mingle with herbaceous notes on the nose introducing a bright palate. Flavors of sour cherry, Victoria plum and graphite accompany a succulent mouthfeel and well-integrated, coating tannins. This well-balanced wine has a touch of sweetness on the back of the palate with a medium finish with lingering notes of allspice.



Made with Demeter-Certified Biodynamic Grapes  
Certified Organic by CCOF