

## 2019 Pinot Noir

**Tasting Notes:** The rich texture of this wine is balanced by bright red flavors. Wild fermented to bring out complex flavors of earthiness, then aged in combination of French and Oregon Oak to add depth and structure.

**Suggested Food Pairings:** Salmon, wild mushrooms and Kale

**Appellation:** Willamette Valley

**Vineyards:**

70% Hare Vineyard, 800 ft elevation, LIVE farming certification (pending 2019) South Salem Hills, Red Clay Jory soils, average vine age ~ 25 years.

10% Kecia's Vineyard, 500 ft elevation, organically farmed (uncertified) Eola-Amity Hills AVE, Marine Sedimentary soils, average vine age ~ 10 years

20% NDA Vineyards from Eola-Amity Hills and Red Hills

**Winemaking Notes:** Fermented with wild yeast and aged on skins for 21 days, with about 30% whole clusters. Barrel aged for 10 months in 15% new Oregon Oak, and hand bottled unfiltered. The high elevation and shallow soils of the Hare Vineyard create a wine with bright fruit, low alcohol and high acidity. The fruit from Kecia's vineyard is darker, richer and roper, giving this wine balance.

**Cases:** 1200

**Technical Data:** pH - 3.42   RS < 1 g/L   ABV - 12.8%

