

WALNUT CITY 2020 Willamette Valley Pinot Noir



VINEYARDS

La Cantera Vineyard, Chehalem Mountains AVA
28 acres | Established 1986 | 600 - 684' | S/SW | Laurelwood soil

Sylvia's Vineyard, Eola-Amity Hills AVA
8 acres | Established 2005 | 272-380' | N | Nekia soils

Carlton Hill Vineyard, Yamhill-Carlton AVA
12 acres | Est. 1999 | 420 - 480' | E | Hazelair, Peavine & Willakenzie soils

VINIFICATION

Hand-harvested. Grapes were fully destemmed into 1.5 ton fermenters. Prior to fermentation, free-run juice was racked off-skins, settled. The juice underwent a progressive series of finings before being reintroduced to the skins. Grapes were inoculated and pressed dry. Aged in French oak barrels for a year prior to blending and bottling.

TASTING NOTE

The 2020 Pinot Noir, blended almost entirely from Reserve tier barrels, is striking and complex. Rich and sweet-fruited with mineral, mocha, violet and exciting savory notes. The sleek tannins and generous palate are made bright and energetic by the acid.

A VINTAGE FOR THE HISTORY BOOKS

The 2020 growing season opened and progressed in a nearly perfect track. The dry, warm days punctuated by cool nights were ideal for delivering balanced fruit with and complex flavor expressions. Good news in the vineyards hummed into September and nothing less than a fantastic vintage was at hand. But much like 2020 as a whole, this vintage unleashed a fiery curve ball that will forever define this year in Oregon.

Enter a bizarre and extreme wind event with hot, hurricane-like gusts that ripped across Oregon driving humidity down to 5% and turning the valley into a tinderbox of fuel for the scattered wildfires already burning throughout the state. By the second week in September a thick plume of smoke covered the entire state. The devastation was profound and all were impacted deeply.

In our small world of wine, the future of the vintage was in the hands of our skilled winemakers and vineyard managers. With some luck and the idiosyncrasies of microclimates, we were impacted far less than others. Regardless, steps to mitigate smoke exposure included a series of pre-fermentation, free-run bleeds and finings to strip the phenols responsible for the flavors experienced in smoke-tainted wines. The small vintage worked to our advantage and the exceptional ripeness of the fruit gave us incredibly generous flavor and color. We are thrilled to have come out on the other side of the vintage with our vineyards safe and an exceptional Willamette Valley Pinot Noir.