

CELLARS

2021 Madrona Hill Pinot noir

Sherwood, Oregon

Vineyard

Situated in the Chehalem Mountains, Madrona Hill Vineyard is a 19 acre site planted entirely with Pinot Noir Clones. It sits at 595 feet in elevation with a south-east aspect. The soil type here is Laurelwood Loess, which has a high water holding capacity. Trellis systems utilized here are cane pruned Double Guyot. Madrona Hill is LIVE and Salmon Safe certified with a dedication to sustainability.

Winemaking

We opted for a field blend of Pinot Noir clones from adjacent blocks in order to truly capture the unique terroir of the site. One ton of Pommard clone and a half ton of 777 clone were foot stomped into a steel open top fermentor in the vineyard. Fermentation proceeded naturally with native yeast and gentle twice-daily punchdowns. Once dry, the grapes were gently pressed to taste and moved to neutral French oak barrels for native malolactic fermentation and aging on the lees for 10 months.

Tasting Notes

Red fruit characters of raspberry, huckleberry and wild strawberries give way to notes of tealeaf, earth, and mahlab spice. The palate displays silky tannin and juicy acidity and is highlighted by flavors of black cherry, dried herbs and haw flake.

Production Notes

Blend: 100% Pinot noir

Clonal Selection: Pommard (66%) and Dijon 777

(33%)

Harvest Date: September 15th, 2021

Vineyard/AVA: Madrona Hill Vineyard, Oregon

pH: 3.4 | TA: 6.2g/L | Brix: 22.6

ABV: 13%

