

CASTLE & CROWN

CELLARS

2019 Madrona Hill Pinot noir

Chehalem Mountains AVA

Vineyard

Situated in the Chehalem Mountains, Madrona Hill Vineyard sits at 595 feet in elevation with a south-east aspect. Soil type is Laurelwood Loess.

Winemaking

Madrona Hill Vineyard is located in the Chehalem Mountains AVA and is run and operated by Kathy Bienvenue. We opted for a field blend of Pinot Noir clones from adjacent blocks in order to truly capture the unique terroir of the site. A half-ton of Pommard clone was foot stomped into a steel open top fermentor and was topped off with one ton of whole berry Dijon clone 777. 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

This vibrant Pinot Noir showcases fruit notes of black raspberry, Bing cherry and lingonberries. Hints of forest floor, sweet tobacco, savory herbs and mushroom peak through. The palate is silky smooth with juicy acidity and subtle tannins and is highlighted by cherry, tealeaves, raspberry and earth flavors.

Production Notes

Blend: 100% Pinot noir

Clonal Selection: Dijon 777 (66%) and Pommard (33%)

Harvest Date: October 3rd, 2019

Vineyard/AVA: Madrona Hill, Chehalem Mountains AVA

pH: 3.6 | **TA:** 6.8g/L | **Brix:** 22.9

ABV: 12.3%

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CHEHALEM
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750ML

