

# 2017 Breezy Slope Vineyard Pinot Noir



**pH:** 3.56

**Titrateable Acidity:** 6.2 g/L

**Alcohol:** 14%

**Harvest Parameters:** October 9th, 2017 at 23.8 Brix, 3.56 pH, and 5.1 g/L of titrateable acidity.

**Blend:** 100% Pinot Noir, Breezy Slope Vineyard, clone 115. 40% new French oak, aged for 22 months. 33% whole cluster.

**Cases produced:** 47

**Release Date:** September 10, 2020

**Winemaker's Notes:** Garnet in color, our perennial favorite opens with raspberry, cranberry, dark cherry, and vanilla on the nose. It continues with leather and black pepper to round out an earthy expression of Walla Walla terroir. On the palate, cranberry, strawberry, and cherry dominate and lead into a peppery, moderately tannic finish with bright acidity. Drink now through 2035.

**Winemaking:** Compared to Willamette Valley, we get riper fruit in terms of sugar and flavor plus darker color due to our sunlight and heat. After the fruit was picked early in the morning, it was destemmed into 1.5 ton fermenters with the addition of enzymes that increase color and aromatics and a SO<sub>2</sub> and ascorbic acid blend to control oxidation. As mentioned, one third of the grapes were foot stomped for whole cluster fermentation. After a day of soaking on the skins, I added D254 and QA23 yeasts and malolactic bacteria on day five to ferment both sugar and malic acid at the same time. The wine fermented for 8 days before being pressed to tank. A day later, the wine was racked into barrels to finish ML. When ML finished, SO<sub>2</sub> was added to protect from oxidation and microbiological spoilage. The wine was racked three times before it was bottled on August 27<sup>th</sup>, 2019 after crossflow filtration. The wine saw 40% new French oak for 22 months.

**Awards:** Bronze - 2020 Seattle Wine Awards