

2020 Breezy Slope Vineyard Pinot Noir



pH: 3.72

Titrateable Acidity: 5.9 g/L

Alcohol: 14.5%

Harvest Parameters: October 5th, 2020 at 24.8 Brix, 3.43 pH, and 5.1 g/L of titrateable acidity.

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

Cases produced: 83

Release Date: April 4th, 2024

Winemaker's Notes: Dark garnet in color, this Walla Walla Pinot Noir exudes black cherry, raspberry, and smoked meat aromatics before leading into wet soil and tanned leather. On the palate, the cherry and raspberry fruits hit at the outset, then leather takes over, and finally a long finish of silky tannin and acidity. Drink now through 2035.

Winemaking: Compared to the Willamette Valley, we typically 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 SO₂ and ascorbic acid blend to control oxidation. Due to smoke influence in 2020, we did not include stems for whole cluster fermentation. After one day of soaking on the skins, we added 3001 yeast and malolactic bacteria on day six. 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, SO₂ was added to protect from oxidation and microbiological spoilage. The wine was racked three times before it was bottled on August 26th, 2022 after crossflow filtration. The wine saw 33% new French oak for 22 months.

Awards: Gold - 2024 Savor NW Wine Awards

Silver - 2023 Cascadia Wine Competition

Silver - 2024 Boston Wine Competition