2021 Breezy Slope Vineyard Pinot Noir



pH: 3.90
Titratable Acidity: 6.0 g/L
Alcohol: 14.7%
Harvest Parameters: September 23rd, 2021 at 24.5 Brix, 3.68 pH, and 3.9 g/L of titratable acidity.
Blend: 100% Pinot Noir, Breezy Slope Vineyard, clone 115. 25% new French oak, 33% whole cluster, aged for 22 months.
Cases produced: 78
Release Date: December 2026

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 2037.

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. 2021 was one of those really warm years! 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_2 and ascorbic acid blend to control oxidation. We did include 33% stems for whole cluster fermentation, as we normally due. After one day of soaking on the skins, we added 3001 yeast and malolactic bacteria on day seven. The wine fermented for 9 days before being pressed to tank. A day later, the wine was racked into barrels to finish ML. When ML finished, SO_2 was added to protect from oxidation and microbiological spoilage. The wine was racked twice before it was bottled on August 24th, 2023 after crossflow filtration. The wine saw 33% whole cluster and 25% new French oak for 22 months.

Awards: Silver - 2026 Savor NW Wine Competition