



2019 CORRAL CREEK PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Our 2019 offering is quintessential Corral Creek Pinot Noir: elegant and light but complex. Bright red fruit aromatics of strawberries, cherries, and acai with hints of toasted oak and baking spice fill the glass. The palate is long, silky, and juicy with soft tannins balanced by flavors of bright red fruit that shine through the finish. Give this wine a little time to open, and it comes together beautifully!

VINTAGE NOTES

The growing season from bud break through harvest all fell within days of the 2013 vintage. Cool, wet weather arrived in early September, but by late September and October, conditions returned to sunny days and brisk nights. The resulting wines are lower in alcohol, with delicate flavors and beautiful nuances. The 2019 vintage will be one we remember thanks to the tremendous character and charisma in the wines.

TECHNICAL NOTES

COMPOSITION

100% Estate Grown | Corral Creek Vineyard

HARVEST

Harvested 9/27 & 10/2/2019

FERMENTATION AND ÉLEVAGE

Destemmed | 7-8 days cold maceration | fermented in open top stainless steel tanks 12-14 days | aged 11 months in French oak barrels, 40% new

BOTTLING

8/18/2020 | 6.74 g/L titratable acidity | 3.46 pH | 13.6% alcohol

RELEASE

225 cases | SRP \$50 | Spring 2021





