

2021 CORRAL CREEK VINEYARD PINOT NOIR

SRP: \$50 | 500 CASES PRODUCED

ROSE PETALS CRANBERRY DELICATE



Laurelwood District, Chehalem Mountains, Willamette Valley

VINEYARD COMPOSITION

This blend is made up of three different blocks on the Corral Creek hillside. The vineyard was planted in 1983 with whatever clones were available at the time. Most likely, these blocks are a field blend of Pommard and Wädenswil. The block distinctions come more from the different vineyard aspects.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged for 10 months on 45% new French oak barrels.

HARVEST ALCOHOL

September 2021 12.5%

BOTTLING

рΗ

September 2022 3.55



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

A classic expression of Corral Creek Pinot Noir begins with delicate fruit and floral aromas ranging from cranberry and red cherry to pretty notes of rose petals. The texture is lively, accompanied by a clean finish with fruit moving across the length of the tongue, a backbone of brightness, and a plush, full texture.

VINTAGE OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and veraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.















