

2021 RIDGECREST VINEYARD PINOT NOIR

SRP: \$50 | 545 CASES PRODUCED

BRAMBLY BERRIES
CHAI SPICES
BAKING CHOCOLATE



Ribbon Ridge, Chehalem Mountains, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from our oldest blocks at Ridgecrest, this wine is a blend of 50% Pommard and 50% Wädenswil Pinot Noir clones.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was aged in French oak barrels, 42% new, for 10 months before racking and blending. It was returned to neutral oak barrels to continue aging for an additional five months before bottling.

HARVEST ALCOHOL

September 2021 13.4%

BOTTLING pH January 2023 3.28



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Bountiful and ripe, this full-bodied Ridgecrest Pinot Noir offers aromas of blackberry, marionberry, and raspberry jam on the nose, with rich notes of chai spice, boysenberry, and marionberry on the palate. Hints of cocoa powder, dark chocolate, and rosehips emerge as the wine opens. Sip beside the fire for a warm and cozy night.

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.















