

2021 NANCY'S PINOT NOIR

SRP: \$75 | 600 CASES PRODUCED

BLACKBERRY STAR ANISE EARTH

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Nancy's is composed of primarily Pommard clone of Pinot Noir from section 50 off our estate. Planted in 1999, Section 50 yields vibrant Pinot Noir with an excellent balance of fruit, earth and power. This section pairs exceptionally well with the use of higher whole cluster fermentation, around 50% for the blend.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was fermented in stainless steal and aged in French oak barrels, 40% new, for 11 months before blending. The blend was aged an additional nine months in neutral barrels before bottling.

HARVEST ALCOHOL

September 2021 14%

BOTTLING pH May 2023 3.42



TASTING NOTES FROM THE WINEMAKER

With bramble fruits, damp earth and warm spice on the nose, the 2021 Nancy's Pinot Noir has a tremendous lift of aromatics from the whole cluster fermentation. Dense and powerful tannins and a touch of exotic oak provide the framework for an abundance of savory elements on the palate. Blackberry and star anise pair well with earthy notes of sandlewood and mushrooms. This wine is juicy and delicous in its youth, and has the structure and acidity to age with grace.

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. Summer 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 23 with little to no breaks until we finished on September 24. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.













