

91 PTS & EDITORS' CHOICE

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WILLAMETTE VALLEY INSCRIPTION PINOT NOIR

From some of the most acclaimed vineyards in the prestigious Willamette Valley comes this classic Oregon Pinot Noir. Boasting flavors of forest and earth, flowers and lush red fruit, this wine showcases beautifully the unique and authentic place Oregon holds in the wine world.

TASTING NOTES

In the glass the wine is a deep garnet color. The nose is fragrant with aromas of bright raspberry and strawberry, accented with floral notes joined by earth and baking spices. Flavors of fresh strawberry, cherry, raspberry, clove, forest floor and rose petals appear on the palate. From bright acidity and rich fruit to start, to supple tannins on the mid-palate, the wine comes to a long, structured and satisfying finish.

WINEMAKING PROCESS

Whole clusters are destemmed, then subjected to a 48-hour cold soak with daily pump overs. To further concentrate flavor and color, 10% of the juice is bled off using the Saignée method. Fermentation is in stainless steel open top tanks with daily punch downs. Aged eight months in French oak.

VINTAGE NOTES

Marked by extreme and rare weather events, 2020 will nevertheless yield excellent wines. Up until Labor Day, conditions for wine grapes were mostly warm and dry although wide swings between early heat and cool weather in the spring led to high amounts of shatter with smaller berries and clusters. When extreme heat and winds converged, fires erupted and smoke blanketed the valley, affecting some vineyards and sparing others. Careful testing of our own lots and fruit from our vineyard partners allowed us to select fruit unaffected by smoke. While yields are lighter, the wines from this vintage are as exceptional as the weather that produced them.

Varietal: 100% Pinot Noir

AVA: 29% Kennel, 22% Treos, 19% Fern Creek, 10% Fern Hill, 9% Giving Tree, 6% Boitano, 5% Croft

Alcohol: 13.5%

