



2019 PINOT NOIR “MARIAFELD”

PHILOSOPHY

THE “MARIAFELD” PINOT NOIR BOTTLING WAS CREATED TO HIGHLIGHT A PARTICULAR CLONAL SELECTION IN OUR VINEYARD THAT HAS IDENTIFIED ITSELF AS AN ABSOLUTE STAND-ALONE WINE. THE MARIAFELD SELECTION, ORIGINALLY FROM SWITZERLAND, HAS LONG, LOOSE CLUSTERS, WITH BIG BERRIES AND HIGHER ACIDITY AND TANNIN. THE COMPLEX CHARACTER AND NUANCE PRODUCE A TRULY INDIVIDUAL WINE ALL ON ITS OWN.

VINTAGE NOTES

THE 2019 GROWING SEASON BEGAN WITH A MILD EARLY WINTER, FOLLOWED BY A COLD AND WET SECOND HALF OF WINTER THAT PROGRESSED THROUGHOUT THE PRUNING SEASON. SPRING TEMPERATURES WERE MILD BUT ONGOING PRECIPITATION WINDOWS CONTINUED THROUGH EARLY JULY, CREATING AN ABUNDANCE OF SOIL MOISTURE AND A REFILL OF THE RESERVES AFTER THE DRY 2018 SEASON. OVERALL, 2019 WAS ANOTHER RETURN TO THE ‘OLD OREGON NORM’, WITH A RELATIVELY MILD GROWING SEASON, FEWER HEAT/COLD EXTREMES AND MINIMAL DROUGHT STRESS. WITH NATURALLY BALANCED YIELDS AND COOLER WEATHER THROUGHOUT THE SEASON, WE SAW LOWER SUGAR LEVELS AND THEREFORE NICE BALANCED WINE CHEMISTRIES COMING INTO THE WINERY — BEAUTIFUL ACID, LOWER ALCOHOL, AND NICE CONCENTRATION OF FLAVOR AND AROMATICS. ALL THESE FACTORS LEAD TO VERY ELEGANT WINES PRODUCED ACROSS ALL VARIETIES, ALLOWING FOR NUANCE AND SUBTLE COMPLEXITIES TO SHINE.

PRODUCTION NOTES

THE GRAPES WERE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC) AND AGED FOR 19 MONTHS IN FRENCH OAK BARRELS, 1 OUT OF THE 4 OF WHICH WERE NEW.

PRODUCTION: 93 CASES

ALCOHOL: 13.1%

pH: 3.48

TA: 6.6