

2018 La Linea Pinot Noir

—
Dundee Hills
Willamette Valley, Oregon



Suggested Retail:
\$79

Vintage:

Picked at the optimum balance of sugar and acid, the grapes from our 30+ year old Pinot Noir vines were 100% destemmed and naturally fermented in small 2-ton stainless steel tanks. A judicious combination of pump-overs and punch-downs proved successful in gently extracting the delicate tannins and complex aromas from the grape skins. Free-run and press fractions were kept separate and this wine was then aged for 10 months in one-year and two-year-old French oak barriques. Spontaneous secondary fermentation contributes to the wine's delicate texture, which was bottled in August 2019.

Tasting Notes:

For the 2018 vintage of La Linea we used an equal amount of Pommard and Dijon 115 clones. That year, La Linea, usually more “feminine” in style than L’Altra, showed us more its “tomboy” side, exhibiting aromas of violet and black cherry with hints of coffee bean and cigar box. The wine has plenty of refreshing acid with generous tannins, which will tame with time in the bottle, and lead to a salivating finish.

Vineyards:

Furioso Vineyard – Dundee Hills AVA, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: **239 cases**

Fermentation: wild fermentation, 100% destemmed, unfinned, unfiltered.

Barrel regimen: 10 months in 25% new French oak barriques

ABV: 13.1%

Cellaring:

Two to ten years post vintage. 2020 – 2029

NEW RELEASE – August 2020.