

2019

Block 10 Pinot Noir

Yamhill-Carlton AVA Willamette Valley, Oregon

Vintage:

This year saw a growing season cooler on average than what the last few years had us accustomed to, bringing a total heat accumulation similar to 2005, one of my favorite Willamette Valley vintages. Regrettably, precipitation, which was fairly moderate prior to harvest, increased by mid-September especially at our estate vineyard in Dundee. The decision to harvest had to be hastened, as Botrytis was showing its ugly head. A slow and painstaking sorting process in the vineyard and winery allowed us to only keep the most pristine clusters. Our quest for quality affected yield, resulting in 20% less wine from our old Dundee vines that year. The silver lining is that our Trovato vineyard in Yamhill was not hit as hard by the rains, which means there will still be plenty of Furioso wines to go around. Looking back, we think the decision to harvest earlier was the right one, as we avoided catastrophe, not only from the rain but also from the migratory birds which came earlier that year and devastated some vineyards in Oregon. Altogether, this will be a vintage to cellar for Pinot Noir as the wine, tight and austere in its youth, will need a few years in the bottle to fully express itself.



Tasting Notes:

Sourced from a single three-acre block of Pommard clone Pinot Noir, the Block 10 is a pure example of why Pommard is the most widely plant clone in Oregon! Respected for good color, intense fruit, notable spice and a luxurious mouthfeel, this wine fills your glass with notes of black cherry, plum, and cinnamon stick. Lifted aromas of river rocks and cedarwood. The palate gives even more plum, plus tart cherry, sweet baking spice, and rose petal. This unique and undeniably pretty wine balances fine grained tannins with refreshing acidity, and a lengthy anise-tinged finish.

Vineyards:

Trovato Vineyard – Yamhill-Carlton, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: 151 cases

Fermentation: wild fermentation, 100% destemmed, un-fined, unfiltered

Barrel regimen: 10 months in 60% neutral, 20% two-year, 20% one year old French oak barrels

ABV: 13.3%

Cellaring: 2023-2031

Suggested Retail: \$86