

2019 Vincenzo Pinot Noir

Dundee Hills AVA Willamette Valley, Oregon



Suggested Retail:

\$103

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 our 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 it's youth, will need a few years in the bottle to fully express itself. Moreover, we love this vintage for white and sparkling wines, as the cooler temperatures maintained excellent levels of acidity in the fruit.

Tasting Notes:

A quintessential expression of the Dundee Hills, with aromas of black cherry, strawberry, and balsa wood. The palate is generous, offering rich black plum, fresh sage, and eucalyptus. True to its vintage, the tannins are firm and there is ample acidity. A powerful wine, from a classic Oregon vintage, this will continue to evolve beautifully over the course of the next 10 years.

Double Gold, SF Chronicle Wine Competition

Vineyards:

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

Winemaking:

Case Production: 126 cases

Production: 100% destemmed, unfinned and unfiltered, 100% free run juice

Barrel regimen: 10 months in 40% new French oak, 60% neutral

ABV: 12.5%

Cellaring:

2024 - 2033