

2018

Anna Pinot Noir

Yamhill-Carlton AVA
Willamette Valley, Oregon

Vintage:

Rain and cooler temperatures in spring of 2018 led to a delayed start to the growing season. Budbreak did not occur until mid-April, but thanks to warmer temperatures in late spring, the vines caught up and flowering happened in early June. As a whole, summer was warmer and drier than average, but with no huge heat spikes (i.e. above 100° F) which would have caused the vines to shut down. Veraison (when the Pinot berries turn from green to red) started on August 4th and led to a healthy and steady ripening of the clusters. Harvest was sunny and dry, and we even saw some cooler nights, which helped to retain the natural acidity and slow the accumulation of sugars in the fruit. Harvest started on September 12th and by the 20th all our fruit was in. The moderate amount of sugar in the grapes allowed for slow, controlled fermentation with a gentle extraction, and soon the resulting wine was taken down into our French barriques to complete its secondary fermentation. Altogether, 2018 has the potential to be one of the best quality harvests in the Willamette Valley.



Tasting Notes:

We certainly hope that you will enjoy the inaugural release of our 2018 Anna Pinot Noir as much as we enjoyed crafting it. This small, three-barrel cuvée, named in honor of proprietor Giorgio Furioso's mother, is meant to represent the more luscious and savory side of our Trovato Vineyard in Yamhill. A primarily Coury-clone Pinot, we also used some Dijon 943 clone for extra structure, as well as some Pommard and Dijon 115 clones for added complexity. Harvested at full ripeness, the grapes were fermented in small batches during which a combination of pump-overs and punch-downs was used for optimum extraction of color and tannins. This wine is 100% free-run and was aged for 10 months in French oak barriques, a third new and a third one-year old, for a bolder mouthfeel. On the nose the wine displays aromas of blackberry, prune, and a hint of eucalyptus. In the mouth, Anna offers rich, concentrated tannins and the juicy structure builds up to a dry finish, with a lingering hint of licorice. This Pinot Noir can certainly age in your cellar for up to ten years but will show well in its youth if you are looking for a more full-body wine. It will be best paired with some rich red meat like a grilled T-bone steak or some marinated venison.

Vineyards:

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

Winemaking:

Case Production: 75 cases

Fermentation: wild fermentation, 100% destemmed

Barrel regimen: 10 months in 33% new French oak, 33% 1 year old barrels, 33% neutral

ABV: 13.4%

Cellaring:

Two to twelve years post vintage. 2020 – 2030