

2016 Breezy Slope Vineyard Pinot Noir



pH: 3.83

Titrateable Acidity: 5.8 g/L

Alcohol: 13.9%

Harvest Parameters: September 9, 2016 at 22.8 Brix, 3.4 pH, and 6.9 g/L of titrateable acidity.

Blend: 100% Pinot Noir, Breezy Slope Vineyard, clone 115. 20% new French oak, aged for 22 months. 33% whole cluster.

Cases produced: 123

Release Date: Sept 13th, 2018

Winemaker's Notes: Walla Walla Pinot Noir, produced and bottled in the valley, is quite rare. This wine opens with cranberry, red cherry, raspberry, vanilla, and pepper on the nose. Cranberry, black cherry, plum, and strawberry flavors dominate the palate leading into a black pepper, tobacco, and earthy finish. Moderate in tannin and acidity, the finish lingers with caramel and almond. Dijon clone 115, 20% new French oak and 33% whole cluster. 3.83 pH and 5.8 g/L of titrateable acidity. Drink now through 2035.

Winemaking: Compared to Willamette Valley, we get riper fruit in terms of sugar and flavor plus darker color due to our sunlight and heat. After the fruit was picked early in the morning, it was destemmed into 1.5 ton fermenters with the addition of enzymes that increase color and aromatics and a SO₂ and ascorbic acid blend to control oxidation. As mentioned, one third of the grapes were foot stomped for whole cluster fermentation. After a day of soaking on the skins, I added 3001 yeast and malolactic bacteria on day four to ferment both sugar and malic acid at the same time. The wine fermented for 6 days before being pressed to barrel to finish ML. When ML finished, SO₂ was added to protect from oxidation and microbiological spoilage. The wine was racked three times before it was bottled on August 28th, 2018 after crossflow filtration. The wine saw 20% new French oak for 22 months.

Awards: Double Gold - 2019 San Francisco Chronicle Wine Competition

Silver - 2018 NW Food and Wine Festival

91 pts - Washington Wine Blog

Silver - 2019 Cascadia International Wine Competition