



TA: 0.67 g/100 mL

PH: 3.56

ALCOHOL: 12.5%

BLEND: 100% Pinot Noir

CASE PRODUCTION:

305

COLUMBIA GORGE

2019 Limited Release Fringes Pinot Noir

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild with very few periods of excessive heat, followed by cooler fall temperatures which were ideal for maintaining acidity.

VINEYARD NOTES

- 100% of the Pinot Noir grapes were sourced from vineyards on the Washington side of the Columbia River Gorge.
- The Columbia Gorge wine region is defined by a narrow passage that marks the eastern desert from the cool climate in the west.
- Columbia River cuts through the Cascade Mountain Range on its way to the Pacific Ocean.

WINEMAKING NOTES

- Grapes were destemmed & sorted using technology to gently handle fruit and remove green material, allowing for concentrated fruit expression.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 12 months in French oak barrels, 43% new.

TASTING NOTES

Delicate and delectable, this wine is remarkably elegant for a Washington Pinot Noir.

Pomegranate aromas with forest moss undertones are chased by vibrant acidity. A tip-toe of gentle, seamless tannins keeps this wine fresh to the last drop I love making this style of wine almost as much as I love drinking it.