



APPELLATION
EOLA-AMITY HILLS

VINEYARD
WILLAKIA VINEYARD

CLONES
777-65%, 115-32%, POMMARD-3%

BARREL REGIME
15 MONTHS, 100% FRENCH, 26% NEW

HARVEST
SEPTEMBER 28-OCTOBER 1

T.A.
0.66 GM/100ML

PH
3.46

ALCOHOL
13.0%

CASES PRODUCED
150

2019 Willakia Vineyard Pinot Noir

“Mesmerizing aromas of Bing cherry compote, black cherry, juicy plum and Mexican chocolate offer an alluring introduction. Flavors of plum, black cherry and Marionberry embrace the palate like soft suede. A high note of focused acidity adds great length of flavor to this most gratifying journey.”

Gary Horner, Winemaker

VINTAGE NOTE

Though the timing of bud break and bloom were more consistent with long term averages, a rapid change to warmer than normal conditions in May gave us every indication we would be ahead of 2018. Instead, we experienced slightly cooler and dryer conditions which persisted until early September at which point the weather changed to cooler and wetter conditions normally associated with October! Of concern was that near harvest, wetter conditions increase the risk of damage to the fruit. Fortunately, October smiled on us turning out to be much dryer than normal.

Fruit quality was exceptional. The wines retained acidity and at low to moderate alcohols. Excellent color, plush tannin and purity typify the reds and classic varietal character come forth in the whites.

VINEYARD OVERVIEW

The Eola-Amity Hills appellation is one of the most renowned growing regions within the greater Willamette Valley and is home to our Willakia Estate Vineyard. This picturesque 298-acre hillside estate is comprised of nineteen acres of Chardonnay and one hundred acres of Pinot Noir. Influenced by the temperature-moderating effect of late afternoon ocean breezes, the vineyard's forty-eight small blocks comprised of multiple clones, soil types, slope orientations, and elevations, provide a broad array of fruit characteristic essential to crafting distinctive estate wines. Willakia is 100% sustainably farmed and certified by the LIVE and Salmon Safe programs.

WINEMAKING OVERVIEW

The fruit is hand harvested then gently destemmed into two ton open top fermenters. Yeast inoculation takes place the following day followed shortly by inoculation with malic acid bacteria. A combination of hand punch down and gentle pump-overs are employed during the approximately 7-9 day fermentation period then the fermenter is drained and the skins are pressed. The wine then ages for 13-15 months in French oak barrels, 25% of which are new.