



2020 Dion Vineyard Pinot Noir

TASTING NOTES

“Dark cherry and fresh fig mingle with light herbaceous tones of forest cedar. Roasted almond and sweet leather aromas complement the delicate fruit and add richness to the mid-layers. Maintaining a fresh entry and exit, this wine is perfectly enjoyable on its own or paired with your favorite charcuterie.”

Leah Adint

Leah Adint, Winemaker

VINEYARD OVERVIEW

The gentle Southern slope of Dion Vineyard in the Northern Willamette Valley delivers ample heat and sunshine; historically, this is one of our earliest Pinot Noir sites to be picked. Old Pommard vines are lovingly farmed by their caretakers who share our passion for elegant, subtle Pinot Noir.

VINTAGE OVERVIEW

As so often is the case, the growing season commenced with an uncomplicated April bud break. May and June were cooler and wetter than normal, causing a lower fruit set which reduced grape yields state-wide by 30-50%. July and August were classically warm and dry and when combined with an early September heat spike on an already low crop yield, propelled us into an astonishingly early harvest. Shortly after harvest began, smoke from regional wildfires influenced the harvest, and cut it short. Fortunately, fruit harvested to that point was of exceptionally high quality.

APPELLATION

Laurelwood District, Willamette Valley

BARREL REGIME

13 months, 100% French, 18% new

HARVEST

September 5-9

BLOCKS

100% DIPN39

CLONES

Pommard 100%

ALCOHOL

12.5%

T.A.

.72 gm/100 mL

PH

3.51

CASES PRODUCED

175