



TA: 0.60g/100mL

PH: 3.72

ALCOHOL: 12.5%

BLEND: 100% Pinot Noir

CASE PRODUCTION:

205

COLUMBIA GORGE

2021 Limited Release Fringes Pinot Noir

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington State is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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 dramatic 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.
- A portion of fruit was cold-soaked prior to fermentation. The remaining fruit was fermented in open-top 500L oak puncheons.
- Gentle pumpovers were used to extract optimal flavor and rich texture. Aged for 15 months in French oak barrels, 34% new.

TASTING NOTES

The 2021 Fringes Pinot Noir is a rare treat. The warm vintage produced a lower crop yield leading to excellent color and structure. The palate opens with raspberry, strawberry and spice supported with sweet oak and cleansing acidity. Portions of the crop were fermented in oak puncheons to create a diversity of fruit expression.