

PINOT ENVY

2018

PINOT ENVY PINOT NOIR WILLAMETTE VALLEY

Freud famously said that sometimes a cigar is just a cigar. And, as Sam sang in *Casablanca*, a kiss is just a kiss. When it comes to wine, however, the Pinot Envy Pinot Noir is not just a wine. Pinot Envy is carefully crafted from the finest fruit in Oregon's Willamette Valley.

TASTING NOTES

Fruit aromas of cherry, blueberry and plum are accented by earth, tea, tobacco leaf, toast, clove and anise. The wine is structured and bright up front, revealing deep, luscious flavors of dark cherry, caramel, earth, blueberry, cigar (yes, cigar!), graham cracker, toast, plum, anise, clove, tea and rose water. Weight builds on the mid-palate. Acidity and structure remain on the finish for lasting complexity.

WINEMAKING PROCESS

Whole clusters are destemmed and subjected to a 48-hour cold soak with daily pump overs. During fermentation, 10% of juice is bled off using the Saignée method. Fermentation is in stainless steel open top tanks with daily punch downs. Aged 10 months in French oak, 20% new.

VINTAGE NOTES

The 2018 vintage started out slightly cool and wet, turned hot and dry, and ended cool and wet again. For the fifth year in a row, Oregon had ideal growing conditions. Temperatures began warming up in May around budbreak and bloom. Conditions remained dry and hot – but not too hot – until gentle rains fell in mid-September, arriving just in time to extend harvest and allow some latitude in picking schedules.

Late-season rains relieved some stress on the sun-drenched vines. Moderately warm days followed by cool nights gave the vines a chance to rest in the evening and concentrate efforts on developing more fruit complexity and flavors.

Vineyards: King Estate (61%); Pfeiffer (21%); Bradshaw (9%); Croft (5%); Grand Oak (2%) & Other (2%)

Varietal: 100% Pinot Noir

AVA: Willamette Valley

Alcohol: 13.5%

