

2018 DENISON CELLARS TÊTE DE CUVÉE PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



THE VINTAGE

After a relatively dry winter, the 2018 growing season got off to a normal start with budbreak occurring on April 20th. The growing season was warm and dry, with over 21 days that reached at least 90° F. and included heat spikes during flowering in mid-June and late July. Very warm conditions persisted into August, but temperatures cooled significantly late in the month as the fruit was finishing veraison. Cooler than normal conditions persisted into September, slowing the ripening process to a perfect rate that enabled us to pick

at optimal ripeness. The fruit for this wine was picked between October 1st and 3rd.

THE WINE

Tête de Cuvée Pinot Noir is only produced when we are able to create a blend that transcends our single-vineyard wines. While the focus of each single-vineyard bottling is to showcase the vintage and vineyard, the goal with Tête de Cuvée is to create the best blend possible, regardless of vineyard or barrel source. We start this process by assessing each barrel individually, followed by extensive trials until we find the best blend. In the 2018, we have included components from Claygate Vineyard (Ribbon Ridge AVA), Noel Vineyard (Chehalem Mountains AVA), and Johnson Ridge Vineyard (Eola-Amity Hills AVA). The resulting wine is multi-layered and refined with rich flavors of Italian plum and ripe blackberry. Hints of mineral, clove, vanilla and spice add complexity to the blend. This wine displays dense mid-palate volume, velvety tannins, and a lingering seamless finish.

All of the fruit spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took between 28 and 30 days to complete. French oak barrels were used for aging, 7% of which were new, and the blend was created and bottled in May 2020, after spending 13 months in barrel and 6 months in tank. Only 50 cases were produced.

The 2018 Denison Cellars Tête de Cuvée Pinot Noir is unfinned and unfiltered. To prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Dates: Oct. 1st – 3rd.

Brix: 24.5°

Final pH: 3.72

Final TA: 5.4 g/L

Alcohol: 14.1%

Production: 50 cases

Suggested Retail: \$70

Winemaker: Tim Wilson

www.denisoncellars.com

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