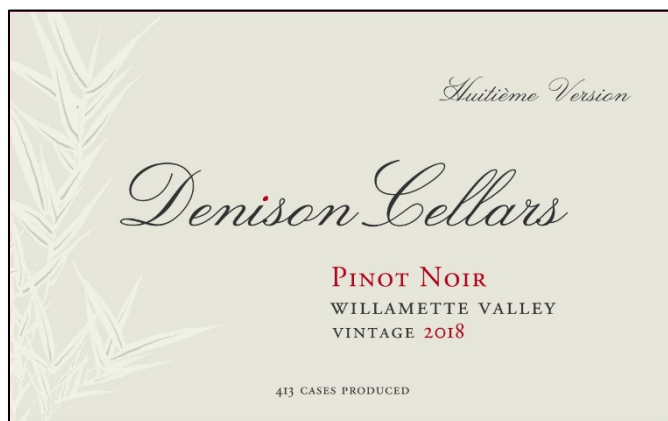


2018 DENISON CELLARS WILLAMETTE VALLEY PINOT NOIR

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 September 30th and October 9th.

THE WINE

Fruit for the 2018 Willamette Valley pinot noir was sourced from four different vineyards, located in the Ribbon Ridge, Eola-Amity Hills, Yamhill-Carlton, and Chehalem Mountains AVAs. Clones included Pommard, 115, 667, and 777. Each vineyard and clone contributed a unique characteristic to the blend, adding to the overall depth and complexity of the wine. The resulting wine is deep ruby in color and displays aromas of dark cherry, pomegranate and marionberry. With hints of earth, mineral and spice, the ripe, velvety tannins provide structure for rich, mouth-filling volume. Flavors of dark red fruit persist into a long, lingering finish.

Harvest dates ranged from September 30th to October 9th. All of the fruit was de-stemmed and spent 4 to 5 days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took between 22 and 52 days to complete, including extended maceration to extract even more color. French oak barrels were used for aging, 7% of which were new, and the blend was created in May of 2020, after spending 12 months in barrel and 5 months in tank. Bottling was completed in May of 2020; 413 cases were produced.

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

Harvest Date: Sept. 30th – Oct. 9th

Brix: 23.5° - 24.8°

Final pH: 3.73

Final TA: 5.27 g/L

Alcohol: 14.2%

Production: 413 cases

Suggested Retail: \$30

Winemaker: Tim Wilson

www.denisoncellars.com

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