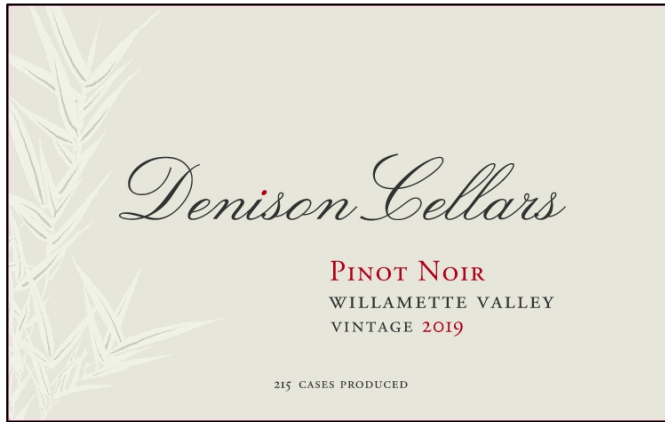


2019 DENISON CELLARS WILLAMETTE VALLEY PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



THE VINTAGE

The 2019 growing season got off to a normal start with budbreak occurring in mid-April. The growing season was cooler than recent vintages with more overcast days and warmer more humid nights. Flowering completed very quickly in mid-June and there were very few days over 90 degrees for the remainder of the summer. September featured significantly more precipitation than usual, and as harvest began picking was scheduled around rain events.

The quality of the harvested fruit was extremely high, and

the fruit for this wine was harvested between September 30th and October 5th.

THE WINE

Fruit for the 2019 Willamette Valley pinot noir was sourced from two different vineyards located in the Ribbon Ridge and Eola-Amity Hills AVAs. Clones included Pommard, 115, 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 raspberry. With hints of mocha, mineral and rose petal, 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 5th. All of the fruit was de-stemmed and spent 4 to 5 days in a cold-soak to extract color from the skins. Fermentation was completed in small, one-ton bins, and took between 27 and 37 days to complete, including extended maceration to extract even more color. French oak barrels were used for aging, 5% of which were new, and the blend was created in February of 2021, after spending 12 months in barrel and 2 months in tank. Bottling was completed in February of 2021; 215 cases were produced.

The 2019 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. 5th

Brix: 23.2° - 24.7°

Final pH: 3.60

Final TA: 5.5 g/L

Alcohol: 13.5%

Production: 215 cases

Suggested Retail: \$30

Winemaker: Tim Wilson

www.denisoncellars.com

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