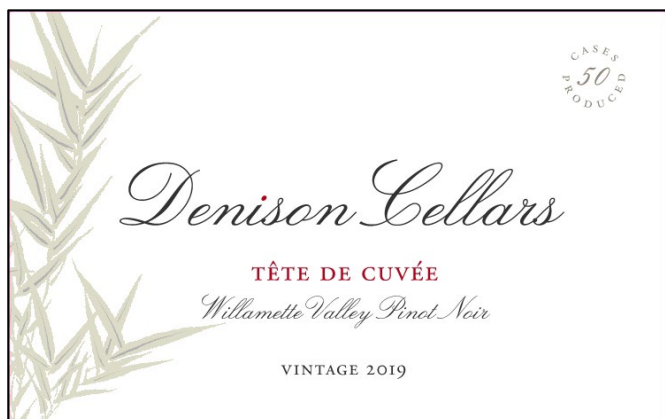


2019 DENISON CELLARS TÊTE DE CUVÉE PINOT NOIR

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 on September 30th, October 4th, and October 5th.

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 most exciting blend possible, regardless of vineyard or barrel source. We start this process by assessing each barrel individually, followed by extensive trials until we find our favorite blend. In 2019, we included components from Björnson Vineyard (Eola-Amity Hills AVA), Claygate Vineyard (Ribbon Ridge AVA), and Johnson Ridge Vineyard (Eola-Amity Hills AVA). The resulting wine is multi-layered and refined with rich flavors of Italian plum, dark cherry, and ripe raspberry. Hints of cranberry and river rock add complexity to the blend. This wine displays dense mid-palate volume, velvety tannins, and a long lingering finish.

All of the fruit spent two days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took between 30 and 36 days to complete. French oak barrels were used for aging, 17% of which were new, and the blend was created and bottled in February of 2021, after spending 13 months in barrel. Only 50 cases were produced.

The 2019 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: Sept. 30 – Oct. 5th.

Brix: 23.5 - 24.5°

Final pH: 3.53

Final TA: 5.4 g/L

Alcohol: 13.7%

Production: 50 cases

Suggested Retail: \$80

Winemaker: Tim Wilson

www.denisoncellars.com

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