



2021 Pinot Noir, Bergspitze

<p>Single Vineyard - Laurel Vineyard AVA - Willamette Valley Sub AVA – Chehalem Mountains Year vines planted - 1981 Soil type – Wind Blown Loam, Laurelwood Self-rooted vines - yes Farming practices: minimal intervention, dry farming, no irrigation Pinot Noir Clone – Alsatian Coury Clone Spray program – sulfur Pesticides – none Organic certified – No</p>	<p>Organic in practice - Yes Harvest technique: Hand harvested Process – destemmed, skin maceration for two – three weeks, daily punch-downs Fermentation – wild yeast collected from the vineyard site (ped de Cuvee) Fermentation vessel – neutral oak barrels Vegan – yes ABV – 12.16% Titrateable Acidity – 6.4 g/L pH – 3.65 g/L Bottled – 8/23/22</p>
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Laurel Vineyard sits at the top of Bald Peak at 1250' elevation. Owner and vineyard manager, John Albin, specifically planted this Alsatian varietal for his sparkling program. When Barnaby found out some of this fruit was available, he couldn't wait to get some and work with it. The original vines were transported in a suitcase from Alsace to Oregon by Charges Coury in 1965. We have been making Pinot Noir and Rosé with this fruit for 12 years now and we couldn't be happier with it.

In recent years, our Bergspitze Pinot Noir has placed among the Most Popular Wines in America's Best Restaurants by Wine & Spirits restaurant poll.

John has planted an acre of Pinot Meunier for us which should give some fruit in a year. Our plan is to make sparkling Blanc de Noirs, Méthod Traditionelle. Stay tuned for this!

<p>Color – Ruby red Nose – Bright fruit nose, hint of white pepper Taste – Raspberry, blueberry, white strawberry Texture – Smooth, balanced tannins</p>	<p>Tips – Keep at cellar temp, 59 degrees Fahrenheit is perfect. Pairing – Salmon, trout, ham, mushroom dishes, risotto, various pasta dishes Age worthy – Yes! Put it down for several years</p>
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