

CANAS FEAST



2019

PINOT NOIR
WILLAMETTE VALLEY

FREEDOM HILL VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: September 30th

COOPERAGE: 10 months in
20% new French oak barriques

pH: 3.82

ALCOHOL: 14.5%

BOTTLED: August 2021

AGING: Now through 2027

FOOD PAIRING SUGGESTIONS

Pair with Pork Tenderloin,
Grilled Lamb Chops, Pasta
with Wild Mushrooms,
Époisses and Other Ripe,
Creamy Cheeses.



VINEYARD NOTES

AVA: Willamette Valley

PLANTED: 2000

ACREAGE: 92 acres planted

ELEVATION: 400 ft.

SOIL SERIES: Bellpine/Sedimentary

COMPOSITION

Dijon 115 (100%)

VINTAGE TRENDS

SHUFFLING ALONG... OR FITS & STARTS

Here in the Willamette Valley, a cold, wet winter gave way to a moderately warmer than normal spring, leading to a slightly earlier than normal budbreak. June and July brought near record precipitation, while August was warm and dry - easing the progression of grape development with little to no heat stress. Rains returned to the valley in September, making for some tricky harvesting decisions for many producers. October brought along a rapid cool down, slowing the progress of later-ripening varieties to advance more slowly into physiological maturity. All told, the curious weather pushed our harvest past the middle of October, with our last fermenters pressed as late as November.

WINEMAKER NOTES

When making wine from a grape variety that expresses so much of the place where it's grown, and having the good fortune to source that fruit from Freedom Hill Vineyard (one of the oldest multi-generation owned/operated vineyards in Oregon), it truly can't be over-stated to opine that the best approach is one of minimalism. We use a combination of native and selected commercial strains of yeast, so these ferments tend to run long and cool, allowing temperature to prescribe the cap management regimen. The small percentage of new wood in the cooperage bill is selected for its very tight grain, effectively aiding the maturation process while only minimally impacting the varietal flavors and aromas.

TASTING NOTES

Aromas of ripe raspberry and earth are subsequently followed by delicate notes of black tea and rose petal. Rich flavors of Rainier cherry and baking cocoa provide for a full, weighted entrance that waltzes gracefully to subtle minerality and supple acids. The wine transitions seamlessly to a lush, fruity, and juicy finish. Our 2019 Freedom Hill Vineyard Pinot Noir expresses everything one could expect from a premier Oregon Pinot Noir.



EXPLORE WINES FROM OUR OTHER *WINE FAMILIES*, INFLUENCED BY THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.

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