

THE WINE

Our first wine from the Violet Vines estate vineyard in the McMinnville AVA, this vintage was simply a surprise. With little farming, a low yield and a relatively cool growing season, this wine continues to positively evolve in the bottle, with structure and acidity that allows for 15+ years of aging.

VIOLET VINES ESTATE VINEYARD

The Violet Vines estate is comprised of 88 acres in the Coast Range foothills of the McMinnville AVA. Although 25 acres are now under vine, the original estate vineyard, planted in 2008, included about three acres of Pinot noir (777, 115 and Pommard). Vines were planted between 600 and 650 feet above sea level facing southwest, primarily in marine sedimentary soils. The vineyard exists in a microclimate that is cooler and dryer than surrounding areas, which results in lower yields with concentrated fruit flavors.

VINTAGE

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

WINEMAKER'S COMMENTS

The fruit was harvested on October 8th at 22.2 Brix. All of the fruit was de-stemmed and spent two days in a cold soak to extract color from the skins. Fermentation was completed in small, one-ton bins, and took about 30 days to complete, including extended maceration to extract even more color. French oak barrels were used for aging, 33% of which were new, and the unfiltered blend was created in February 2021, after spending 11 months in barrel.

TASTING NOTES

This inaugural vintage offers aromas of boysenberry, black cherry, and Italian plum. Hints of caramelized vanilla, violets and toasted cedar are complimented by a dusty minerality.



TECHNICAL DATA

Composition	100% Pinot Noir
	Clone 777
	Clone 115
	Pommard
Aging	13 Months
	33% New French Oak
pH	3.42
Titrateable Acidity	6.3 g/L
Alcohol	13.5%
Bottling Date	February 2021
Release Date	March 2021
Bottle Production	888