

THE WINE

This was Violet Vines' first wine made from grapes we farmed for an entire growing season at our estate vineyard in the McMinnville AVA. This vintage is (in)famous because of wildfires throughout the Willamette Valley, however the 2020 Estate Pinot noir avoided any impacts thanks to persistent winds that moved smoke away from the vineyard.

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 2020 growing season got off to a mild and drier than normal start with budbreak occurring in late April. The growing season was cooler than normal and while much of the growing season was dry, a rainy pattern persisted in mid-June during flowering which disrupted fruit set, and the resulting crop load was much lower than average. July and August were mild and dry, followed by a significant outbreak of wildfires in September that threatened the quality of the harvest. Significant rain in mid-September cleared the air and washed away any ash that may have settled on the vines.

WINEMAKER'S COMMENTS

The fruit was harvested on October 4th at 22.9 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 and unfined blend was created in February 2022, after spending 11 months in barrel.

TASTING NOTES

Flavors of cranberry, plum and pomegranate greet the palate. Complimentary notes of wild violets, white pepper and black tea allow the wine to unfold to a refined and long lasting finish.



TECHNICAL DATA

Composition	100% Pinot Noir
	Clone 777
	Clone 115
	Pommard
Aging	14 Months
	33% New French Oak
pH	3.59
Titrateable Acidity	5.7 g/L
Alcohol	13.1%
Bottling Date	March 2022
Release Date	April 2022
Bottle Production	864