

THE WINE

The 2021 vintage from the Violet Vines estate vineyard benefited from an exceptional growing season that culminated in a highly balanced wine with moderate acid and subtle tannins.

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

With the exception of record heat very early in the growing season, 2021 was an idyllic growing season throughout the Willamette Valley. The warmth and minimal-to-no precipitation led to a fantastic balance of acidity and exceptional, concentrated flavor.

WINEMAKER'S COMMENTS

The fruit was harvested on October 7th at 23.8 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, 14% of which was new. The blend, which was not filtered or fined, was created in December 2022, after spending 11 months in barrel.

TASTING NOTES

Herbal on the nose, cherry, cranberry and a hint of raspberry dominate the mid-palate with a delicate floral and spice finish.



TECHNICAL DATA

Composition	100% Pinot Noir
	Clone 777
	Clone 115
	Pommard
Aging	11 Months
	4% New Oak
pH	3.50
Titrateable Acidity	5.3 g/L
Alcohol	13.8%
Bottling Date	December 2022
Release Date	December 2022
Bottle Production	4,341