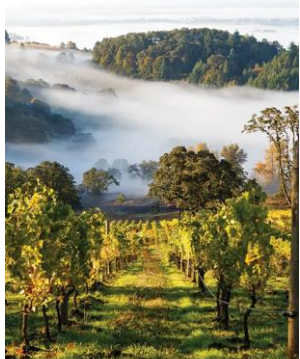




La Colina Vineyard



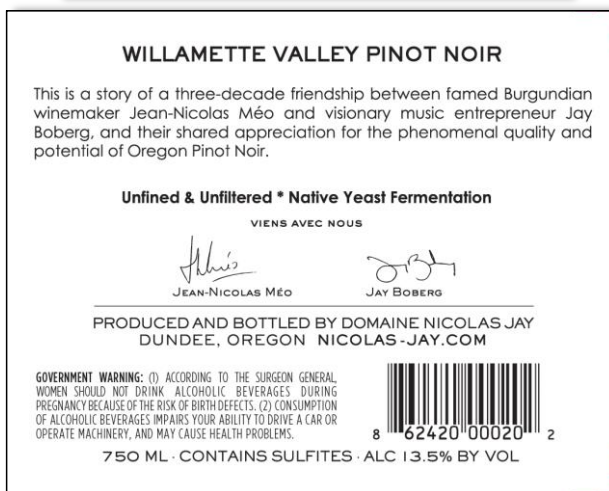
Momtazi Vineyard



Nysa Vineyard



Bishop Creek Vineyard



Vineyard	AVA	Vine Age	Farming	# Barrels
Bishop Creek	Yamhill-Carlton	33 years	Organic	12
La Colina	Dundee Hills	22 years	LIVE	8
Nysa	Dundee Hills	31 years	Organic	3
Hope Well	Eola-Amity	15 years	Organic	1
Momtazi	McMinnville	22 years	Bio-Dynamic	1

Harvest gave us an absolutely perfect picking window. Grapes gained phenological maturity, and sugar accumulation progressed with an astonishing no loss of acid. We watched, tasted, tested and planned out our picking schedule - a luxury unknown in many vintages with looming rain or heat spikes. All vineyards were picked from the 14th of September to the 30th. For the first time, we saw almost perfect chemistry in the fruit - gorgeous ripe flavors, with ideal sugar and acid balance. The resulting wines are dense, aromatically complex wines with linear precision and age worthy tannins.

Harvested: Sept 14-23
Harvest Brix: 23.1
Alcohol: 13.5%
TA: 5.1g/L, **pH:** 3.58
Winemaking: Native yeast, unfined, unfiltered, vegan
Cooperage: 20% New French Oak, 13 months
Date Bottled: June 17, 2020
Production: 25 barrels

93 Points

"Made from a blend of organic grapes from almost every AVA in the Willamette Valley and brought up in 20% new French oak, the wine displays medium ruby in the glass. Fresh red cherry, black tea, milk chocolate pencil shavings and toasted clove pop on the nose. Wonderful crunchy red fruit and some toasted anise hit the palate along with bountiful acidity and silky tannins to deliver a yummy wine that will age for another decade or more."

93 Points

"The nose offers a sophisticated impression of deep and gently earthy blueberries and cherries with a fresh-herb flush, too. The palate is built around blueberry and red-cherry flavors with a very convincing texture."

International
WINE REPORT

JAMES SUCKLING.COM