

2021 PINOT NERO BIANCO

ABOUT PINOT NERO BIANCO

We used a gentle sparkling wine pressing method to extract juice from the heart of the Pinot Noir berry to create this Pinot Nero Bianco wine. We then barrel ferment the juice to add complexity to the fruit flavors.

2021 VINTAGE NOTES

The Spring start to 2021 was one of the driest on record. Heaps of sunshine and warmth gave us the prospect of a nice crop of winegrapes. Just as the clusters bloomed, we received a shot of cold, wet drizzle. The result was rather poor pollination, limiting a potentially large crop.

The Summer progressed normally until record heat hit us over the 25-28 July period. By plan, most of our vineyards are setup to drip irrigate if required. Watering vines a couple of days before the 25th seemed to allow the vines to "weather" the heat.

Harvest began with Sparkling and Pinot Nero Bianco on 31 August with great acidity and fruit flavor. Much of our chardonnay and pinot noir was harvested under sunny Fall skies. A refreshingly cold rain dropped snow down to 5500' on the 19th and 28th which benefited our later ripening Pinots! The last day of harvest was October 14. Six weeks of picking and grinning!

The wines are delicious, do not lack for acidity, and due to our ability to drip irrigate vines and chill whole clusters at the winery, fruit expression is concentrated and fresh.

WINEMAKER'S TASTING NOTES

"The aromas are a mix of citrus, melon, and flowers. Look for the kind of honey scent that comes off roasted peanuts, honeysuckle blossoms and white grapefruit, mandarin citrus, rounded out with ripe Melon de Cavaillon and apricot.

Lively fruit acidity mix with citrus and oceanic minerality. That honeysuckle shows up again along with lemon meringue, white citrus, apricot finishing with a salivary grabbing oyster shell minerality." -Rollin Soles, Winemaker

VARIETAL: 100% Pinot Noir

APPELLATION: Willamette Valley AVA **VINEYARDS:** Wits' End Vineyard

ALCOHOL: 13.5%

PRODUCTION: 298 cases

RETAIL: \$40/bottle



94 points
Editors Choice

WINE ENTHUSIAST

