



## 2019 PINOT NOIR “NILS”

### *PHILOSOPHY*

THE NILS BOTTLING WAS CREATED OUT OF AN INTEREST TO CAPTURE A SPECIFIC EXPRESSION OF PINOT NOIR FROM OUR PROPERTY. THIS BARREL SELECTION FOCUSES ON HIGHLIGHTING THOSE BARRELS THAT EXUDE CHARACTERISTICS OF POWER AND WEIGHT, LEADING TO A MORE MASCULINE EXPRESSION OF PINOT NOIR FROM OUR SITE. THE GOAL IS TO ACCENTUATE DARK FRUIT AND EARTHY BASE NOTES IN THE NILS BOTTLING. WITH THE NILS WE SEEK POWER AND ELEGANCE, THROUGH BALANCE AND COMPLEXITY.

### *VINTAGE NOTES*

THE 2019 GROWING SEASON BEGAN WITH A MILD EARLY WINTER, FOLLOWED BY A COLD AND WET SECOND HALF OF WINTER THAT PROGRESSED THROUGHOUT THE PRUNING SEASON. SPRING TEMPERATURES WERE MILD BUT ONGOING PRECIPITATION WINDOWS CONTINUED THROUGH EARLY JULY, CREATING AN ABUNDANCE OF SOIL MOISTURE AND A REFILL OF THE RESERVES AFTER THE DRY 2018 SEASON. OVERALL, 2019 WAS ANOTHER RETURN TO THE ‘OLD OREGON NORM’, WITH A RELATIVELY MILD GROWING SEASON, FEWER HEAT/COLD EXTREMES AND MINIMAL DROUGHT STRESS. WITH NATURALLY BALANCED YIELDS AND COOLER WEATHER THROUGHOUT THE SEASON, WE SAW LOWER SUGAR LEVELS AND THEREFORE NICE BALANCED WINE CHEMISTRIES COMING INTO THE WINERY — BEAUTIFUL ACID, LOWER ALCOHOL, AND NICE CONCENTRATION OF FLAVOR AND AROMATICS. ALL THESE FACTORS LEAD TO VERY ELEGANT WINES PRODUCED ACROSS ALL VARIETIES, ALLOWING FOR NUANCE AND SUBTLE COMPLEXITIES TO SHINE.

### *PRODUCTION NOTES*

THE GRAPES WERE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC), WITH APPROXIMATELY 17% WHOLE-CLUSTER. THE WINE WAS AGED FOR 19 MONTHS IN FRENCH OAK BARRELS, 18% OF WHICH WERE NEW.

**PRODUCTION:** 280 CASES

**ALCOHOL:** 13.2%

**PH:** 3.61

**TA:** 5.9