

OREGON TERRITORY

Pinot Noir 2020



Grapes:	100% Pinot Noir
Clones:	41% Pommard, 26% 777, 21% Wadensvil, 8% 115, 4% 667
Region:	86% Umpqua Valley, 14% Willamette Valley
Vineyards:	Sourced from dry farmed vineyards in the Umpqua Valley and Willamette Valley 450-1200 feet above sea level
Altitude:	Southwest
Exposure:	Red Decomposed Sandstone/Laurelwood
Soil Type:	VSP
Vine Training:	10- 20 Years
Vine Density:	8/26- 9/15
Time of Harvest:	3,176
Total Production:	After hand-harvesting, the grapes are vinified in open-top concrete fermenters with 25% whole cluster
Vinification Process:	10 months in oak, with 25% in new French oak barrels
Aging Process:	13.50%
Alcohol Content:	5.9
Total Acidity:	3.51
PH:	Silky and elegant, fine tannins with mouthwatering acidity. Black cherry, crushed raspberries, and light notes of vanilla. Easy to drink and perfect by the glass.
Tasting Notes:	Dyson Paul DeMara and Scott O'Brien Kelley Up to 5 years
Winemaker:	Screwcap
Cellaring:	Excellent pairing examples include mushroom risotto and bacon-wrapped scallops over parsnip puree
Closure:	
Food/Wine Pairing:	