

2021 AULOS PINOT NOIR

The 2021 Aulos Pinot Noir is a single vineyard designate harvested from a neighboring vineyard. Aulos is the counterpoint to Primeval and was made using 35% whole cluster fermentation, thereby enhancing flavor by weaving in spicy and herbal flavors from contact with the stems and improving aromatics with candied and airy fruit notes.

VINEYARD NOTES Balsall Creek Vineyard is adjacent to the Bacus Vineyards Tasting Room and is sited on a geologic outcropping in the Chehalem Mountains AVA foothills. The original acreage was planted in 2015 with a mixture of varietals including Chardonnay and Pinot Noir blocks among others.

VINTAGE NOTES The 2021 vintage in Willamette Valley was an easy growing season, a few mid summer heat domes that settled over the valley and accelerated the ripening process leading to an early September harvest. This wine was produced with 35% whole cluster fermentation and a small amount of carbonic maceration highlighting the fruit flavor and phenolics. The wine making technique also adds a hint of vegetal spice to the finish from the stem tannins.

TASTING NOTES

Michael Alberty: This wine's grippy tannins are matched by the elevated acidity that even manages to moisten the lips. The aromas are quintessential forest floor, with everything from crunchy leaves to fir needles. Bing cherries and ginger hover in the background. Elderberry and lemon flavors are faint.

AVA: Chehalem Mountains

VINEYARD: Balsall Creek Vineyard

CASES PRODUCED: 116 cases, 90 available

SELECTIONS: Pinot Noir, Wädenswil

ELEVAGE: 11 months in French oak, 25% new

DATE BOTTLED: Aug 20th, 2022

ALCOHOL: 13.3%

SRP: \$55/ 750 mL

