

2021 PRIMEVAL PINOT NOIR

The 2021 Primeval Pinot Noir is made from single vineyard estate grown fruit. What contributes to Primeval's distinctive flavor profile is the effect of terroir on the grapes. You can taste the contribution from the mild marine climate including the cooling ocean breezes from the Van Duzer corridor, the lasagna like layers of soil in the Chehalem Mountain foothills, and the fruit that express these characteristics.

VINEYARD NOTES Bacus Vineyards is farmed organically and encourages sustainability through limited tillage and use of in-row cover crops. The original acreage was planted in 2011 with a mixture of Chardonnay and Pinot Noir blocks with north-south row orientation to maximize sunlight exposure on the east and west sides of the canopy.

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. Even with weather surprises, we achieved fruit maturity without concentrated sugars and higher alcohols.

TASTING NOTES

James Suckling: Silky and creamy pinot with notes of raspberries, wild strawberries, balsamic, chocolate orange and licorice. Polished and supple tannins frame a velvety core of berry fruit. Lengthy finish. Drink or hold.

Michael Alberty: This is a smooth, easy sipper with a nice aromatic one-two punch of raspberry yogurt and gardenias. The flavors of blueberries and chocolate-covered cherries glide all over the palate. The texture, tannins and acidity are as soft as a pillow.

AVA: Chehalem Mountains

VINEYARD: Bacus Estate Vineyard

CASES PRODUCED: 95 cases, 75 remaining

SELECTIONS: Pinot Noir; Pommard, 115, 777

ELEVAGE: 11 months in French oak, 25% new

DATE BOTTLED: Aug 20th, 2022

ALCOHOL: 13.1%

SRP: \$70/ 750 mL

AWARDS: JS 93 pts, TEXSOM Gold Medal

