

2021 WILLAMETTE VALLEY PINOT NOIR

The 2021 Willamette Valley Pinot Noir is made from a blend of estate fruit from our two primary vineyards. It inherits complexity and a distinctive flavor profile from a block of self-rooted Pommard that lends it a more robust and rustic quality that complements the complexity nicely.

VINEYARD NOTES Bacus Vineyards is farmed organically and encourages sustainability through limited tillage and use of in-row cover crops. Both vineyards are sited on the same geologic outcroppings in Chehalem Mountains AVA and contributed fruit from mature vines that have been in the ground for more than a decade. Vineyard row orientation is north to south in order 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 ripe flavors and fruit maturity without concentrated sugars and higher alcohols.

TASTING NOTES

Michael Alberty: This robust Pinot Noir offers sturdy tannins that suggest a mouthful of Irish Breakfast tea. It's aromas and flavors primarily consist of a tangy brambleberry mix, earth and a touch of thyme.

AVA: Chehalem Mountains

VINEYARD: Bacus Estate Vineyards

CASES PRODUCED: 200 cases, 150 cases available

SELECTIONS: Pinot Noir; Pommard, 115, 777

ELEVAGE: 11 months in French oak, 20% new

DATE BOTTLED: Aug 20th, 2022

ALCOHOL: 13.1%

SRP: \$40/ 750 mL

AWARDS: WE 88 pts

