

Winemaker's Notes: 2019 WV Cuvee Classe Pinot Noir

Harvest:

65% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999
- Pommard and Dijon 115 & 777 selections.

35% Murto Vineyard, Dundee Hills, volcanic soils, planted 1978 - Pommard selection

Hand harvested Sep 14th thru Oct 1st, average 23 deg. Brix and 3.4 pH
90% destemmed, 5-8 day cold soak (42-48F)

Fermentation & Aging:

Fermented with vineyard propagated, ambient, and selected (BRG) yeast strains

1.25 & 2.5 ton fermenters, punched down by hand twice per day

Average total cuvaision 19 days

Free run & light press wine (directly to barrel)

20% New French Oak (Remond Allier)

20% 1-2 year old

60% 3-5 year old

18 months barrel aging with one racking (barrel to tank for bottling)

Bottling:

Gravity bottled June 16th, 2021 (unfined and unfiltered)

216 cases produced

13.0% Alcohol

5.6 g/L TA

3.58 pH

Comments:

This is the second (and perhaps final) vintage for this wine, a blend of 9 “reserve quality” barrels, 2/3 from our Belle Pente estate vineyard in Yamhill-Carlton and 1/3 from Murto Vineyard in the Dundee Hills. These barrels were “de-classified” from the single vineyard bottlings to create a “Super Willamette” assemblage from these two great vineyards in the top appellations within the valley. Since it is definitely more “class” than “de-class”, it is named Cuvee Classe. Enjoy!