



WALNUT CITY 2020 Willamette Valley Rosé of Pinot

VINEYARD

La Cantera Vineyard, Chehalem Mountains AVA
28 acres | Established 1986 | 600 - 684' | S/SW | Laurelwood soil

VINIFICATION

Our direct press rosé starts with dedicated Pinot Noir grapes picked from our estate La Cantera Vineyard in the Chehalem Mountains. Harvested at lower ripeness than would be suitable for a fully extracted red wine, the fruit goes to press 50% whole cluster and 50% destemmed. The juice is settled overnight, racked to neutral oak barrels, and fermented dry. 100 cases produced.

TASTING NOTE

Opens with bright, forward acidity that softens on the mid palate with flavors of wild strawberry, cherry and raspberry. Delicate spring-time floral accents compliment the prominent red fruit notes. A pleasant weight on the mid-palate syncs effortlessly with the bright acidity and mineral presence.

A VINTAGE FOR THE HISTORY BOOKS

The 2020 growing season opened and progressed in a nearly perfect track. The dry, warm days punctuated by cool nights were ideal for delivering balanced fruit with desired tannin ripeness, color development and complex flavor expressions. A brief period of wind and rain during the critical bloom period had a moderate impact, resulting in expectations of a smaller, but extremely high quality yield at harvest. Good news in the vineyards hummed into September and nothing less than a fantastic vintage was at hand. But much like 2020 as a whole, this vintage unleashed a fiery curve ball that will forever define this year in Oregon.

Enter a bizarre and extreme wind event with hot, hurricane-like gusts that ripped across Oregon driving humidity down to 5% and turning the valley into a tinderbox of fuel for the scattered wildfires already burning throughout the state. By the second week in September a thick plume of smoke covered the entire state. The devastation was profound and all were impacted deeply.

In our small world of wine, the future of the vintage was in the hands of our skilled winemakers and vineyard managers. With some luck and the idiosyncrasies of microclimates, we were impacted far less than others. White, rosé and sparkling wine production experienced little to no impact from smoke exposure as fermentations occur off-skin. Pinot Noir production became exponentially more complicated. Steps to mitigate exposure included a series of pre-fermentation, free run bleeds and finings to separate the volatile phenols responsible for the flavors experienced in smoke-tainted wines. The small vintage worked to our advantage from a production standpoint and the exceptional ripeness of the fruit gave us the needed generosity of flavor and color to attack potential smoke taint aggressively. We are thrilled to have come out on the other side of the vintage with our vineyards safe and a beautiful Willamette Valley Pinot Noir.

