



### TASTING NOTES from THE WINDERLEA TEAM

Aromatics of the wine are dusty and fruity with smashed raspberries, cedar chips, and a hint of fresh-rain-on-concrete. This swirls and evolves to show blackberry leaf, rooibos tea, and hibiscus. Flavors build on the palate: blueberry, hints of watermelon, cocoa, and chocolate covered cherries. The wine is robust but not big, full but not heavy, and lingers long enough to carry you to the next sip.

### VINEYARD

Shea Vineyard AVA - Yamhill-Carlton AVA - Willakenzie Soil

The Shea Vineyard has elevations of 400 to 600 feet in the Yamhill-Carlton AVA. The soils are marine sedimentary over fractured sandstone.

Weber Vineyard - Dundee Hills - AVA- Jory Soil

East facing slope, adjacent to Winderlea Vineyard. 350 feet to 450 feet elevation. Originally planted in 1976. Some of the valley's oldest, self rooted, Pommard plantings.

Crawford Beck Vineyard - Eola-Amity AVA - Volcanic Soils

Elevations of 449-521 ft. Its soils are of volcanic origin, having been laid down by lava flows that occurred some 15 million years ago.

Meredith Mitchell Vineyard - McMinnville AVA

Oldest plantings from 1988. Mostly planted to own-rooted Pommard, high elevation, shallow rocky soil, broken basalt. Produces Pinot noirs with structure, leather and blue fruit notes. Demeter Biodynamic® certification in 2018.

### 2018 HARVEST

A warm Spring brought an early budbreak and bloom. Cool and dry Summer heightened the vintage's prospect. Harvest arrived with no signs of disease pressure or rain. Rich favors, acidity and finesse made 2018 a vintage to benchmark.

**VINEYARD:** Weber, Shea, Crawford Beck, Meredith Mitchell

**AVA:** Willamette Valley

**SELECTIONS:** Pommard, Dijon 777, Dijon 115, Swan

**HARVEST DATES:** 9/4 - 9/9/21

**AGING:** 15 months neutral French oak

**ALCOHOL | pH | TA:** 13% | 3.44 | 5.8

**BOTTLE DATE:** 2/8/22 **CASES PRODUCED:** 592