



TASTING NOTES from THE WINDERLEA TEAM

The wine is layered with fruit and spice and while being less fruit-forward than other vintages, maintains a sense of approachability. Notes of strawberry and raspberry are balanced by dried herbs and black tea. These transition to the mouth with phenomenal acidity, a hint of mushroom and blackberry leaf, and a filled out mid-palate that leaves a long finish and exquisite, lingering flavors.

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.

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.

Murto Vineyard - Dundee Hills AVA - Jory Soil
South facing vineyard 320 feet to 580 feet elevation, in the heart of the Dundee Hills. Oldest vines planted in 1978.

Meredith Mitchell Vineyard - McMinnville AVA
Oldest plantings from 1988. Mostly planted to own rooted Pommard, high elevation, shallow rocky soil, broken basalt. This windy site produces Pinot noirs with structure, earth, leather and blue fruit notes. Demeter Biodynamic® certification in 2018.



2019 HARVEST

2019 was a cooler, slightly damp vintage resembling the good old days. 15 degree-days of heat while dropping almost an inch of rain. Concentration, depth of flavor, color and structure are present with restraint in Pinot noir, if protected from botrytis and held to gain complexity with hang-time.

VINEYARD: Winderlea, Worden Hill & Shea **AVA:** Willamette Valley (Dundee Hills | Yamhill-Carlton)

SELECTIONS: Pommard, Wadenswil, Dijon 115 & Dijon 667

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