

TASTING NOTES from **THE WINDERLEA TEAM**

The depth of color in this wine hints at the expressive nature for which Shea Vineyard is known. On the nose, a mélange of black fruits, macerated cherries, lavender and cigar box are present. Freshly ground coriander, black tea and fresh Italian plums follow on the palate demonstrating exceptional texture. With a finish showing grip, length and aging potential, this wine will reveal itself to be exceptional in every way.

VINEYARD

Considered to be a “Grand Cru” vineyard of Oregon. Shea Vineyard sits at 400-600 feet in elevation in the Yamhill-Carlton AVA. The soils are marine sedimentary over fractured sandstone. Shea is 290 acres, 140 planted to Pinot noir, 15 to Chardonnay. Less than 24 winemakers from Oregon, Washington and California make a Shea wine each year. The characteristics of wines from the Shea Vineyard are primarily blue and black fruit driven and lush in style with refined tannins. Winderlea’s block is Block 21 on the west side planted to Pommard and Wadenswil. From the east side we received some Dijon 115.

2019 HARVEST

2019 was a cooler, slightly damp vintage resembling the good old days. Rain hasn’t been typical recently, yet rain was the cause of 2019’s flattened heat accumulation from late September on, yielding a harvest that accumulated only 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. White wines loved the bright, tense, sea and mineral ripeness of the year. We’re pleased to see an old friendly vintage again—to confirm medium-term memory passes the test! - www.willamettevalleyvines.com | *Oregon Pinot Camp*



VINEYARD: Shea **AVA:** Yamhill-Carlton

SELECTIONS: Pommard, Wadenswil, Dijon 115

HARVEST DATES: 9/20/19 - 9/26/19

AGING: 10 months neutral French oak

ALCOHOL | pH | TA: 12.9% | 3.55 | 5.6

BOTTLE DATE: 8/27/20

CASES PRODUCED: 403