

TASTING NOTES from THE WINDERLEA TEAM

A stunningly transparent, brick red hue in the glass, the 2020 imprint showcases expressive aromatics of raspberry, spice box, rose, sage, and a hint of cranberry jelly. An abundant mouthfeel with lively bright acidity adds notes of dark wet stone, marionberry and roasted coriander. Flavors linger with persistence on a finish that offers considerable length.



VINEYARD

Winderlea Vineyard is in the heart of the Dundee Hills on Worden Hill Road. This vineyard has been farmed Biodynamic® since 2009 and earned Demeter Biodynamic® Certification in 2015. Winderlea chooses to dry farm and this site is a “no till” vineyard to promote soil health and biodiversity. This 20 acre, South facing slope spans an elevation from 320’ to 580’ and consists of volcanic Jory soil. 16.4 acres are planted to 8 different Pinot noir clones in 13 blocks. The oldest plantings are from 1974.

2020 HARVEST

A year we all will remember. Mother natural did serve us up some pretty ideal conditions for growing grapes with concentration and complexity. Less than ideal weather in the start greatly reduced grape and fruit set. Tiny berries and loose, light cluster suggested a vintage with concentration and grip. The affects of wildfire played a factor in the harvesting and winemaking decisions.



VINEYARD: Winderlea Vineyard **AVA:** Dundee Hills

SELECTIONS: Coury, Pommard

HARVEST DATES: 9/15/20

AGING: 15 months neutral French oak, 100% Whole Cluster, Partial Ferment in Amphora

ALCOHOL | pH | TA: 12.8% | 3.36 | 6

BOTTLE DATE: 2/7/22

CASES PRODUCED: 119