



TASTING NOTES from THE WINDERLEA TEAM

Bright red fruit, ripe Rainier cherries, strawberries, Italian plums and a hint of orange zest make up the fruit profile. These couple beautifully with more savory notes of morels, bacon, clove, cumin, allspice, wild thyme, and dried orange rind. A silky and fresh finish.

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. The grapes used to make the Winderlea Vineyard bottling of Pinot noir were harvested 5 days before influences from the wildfires arrived on this vineyard site.



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

SELECTIONS: Dijon 777, Dijon 114

HARVEST DATES: 9/3 /20

AGING: 15 months neutral French oak

ALCOHOL | pH | TA: 12.8% | 3.33 | 6.2

BOTTLE DATE: 9/7/22

CASES PRODUCED: 265