



### TASTING NOTES from THE WINDERLEA TEAM

A striking mosaic of blackberry, ripe cherry, dark plum and raspberry compote, along with hints of earthy spice are offered up from the glass. The palate is long and abundant, with flavors of chamomile, black peppercorn and cigar box supporting velvety tannins. A long, plush and satisfying finish rounds out this rich and complex wine.

### 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.

### 2021 HARVEST

The 2021 vintage will go down as one of Oregon’s vintages to remember. Warmer and drier weather than usual in March and April woke up the vines and the season was off to an early start. Flowering was clear and dry. Just one rain occurrence happened just before bloom and naturally helped to keep yields in check, ultimately leading to fruit with balance and idea ripeness. Summer was warm with unusually high temperatures in late June. Warm weather continued throughout the rest of the Summer with grape development showing great promise for the vintage. Harvest occurred in September with clean and fruit of impressive quality.

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

**SELECTIONS:** 50% Pommard, 50% Wadenswil

**HARVEST DATES:** 9/4/21, 9/8/21

**AGING:** 11 months French oak, 5% new

**ALCOHOL | pH | TA:** 13.4% | 3.45 | 6

**BOTTLE DATE:** 9/21/22

**CASES PRODUCED:** 568