



### TASTING NOTES from THE WINDERLEA TEAM

Vibrant and distinct aromas of ripe red cherry, violet, pomegranate and hints of orange peel are instantly revealed in the glass. The palate is precise and layered, with flavors of crushed raspberry, cranberry, and a subtle undertone of fresh red cedar following. The silky texture is balanced by well-integrated tannins, creating a lengthy and focused finish.

### VINEYARD

From our first vintage in 2006, Weber Vineyard has been a source of Pinot noir for Winderlea. Weber Vineyard is on an east facing ridge adjacent to Winderlea Vineyard. Originally planted by Vivian and Arthur Weber in 1976. This sites elevation extends from 350 feet to 450 feet with volcanic Jory soil. Boasting some of the oldest own-rooted Pommard in the valley. This east facing aspect and increased exposure to the wind promotes Pinot noirs with bright cherry, floral notes and a welcomed contrast to the fruit from the Winderlea Vineyard.

### 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 happed 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:** Weber

**AVA:** Dundee Hills

**SELECTIONS:** Pommard

**HARVEST DATES:** 9/13/21

**AGING:** 11 months neutral French oak

**ALCOHOL | pH | TA:** 12.7% | 3.29 | 6.3

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

**CASES PRODUCED:** 283