



### TASTING NOTES from THE WINDERLEA TEAM

Perfumed with exquisite aromas of green apple, starfruit, white flowers and lemon drop candy. Is refined and nuanced, perfectly balancing texture, flavors and acidity. It shines with notes of nectarine, almond, lemongrass, acacia flowers and a hint of salinity. The finish is lithe and elegant, offering a glimpse of excellence.

### VINEYARD

Meredith Mitchell Vineyard is located in the McMinnville AVA. Formerly owned by Susan Meredith and her husband Frank Mitchell, this vineyard was planted in 1988 and expanded to 25 acres over the years. The vineyard is planted between 450-700 feet in elevation and is completely exposed to the Van Duzer corridor which allows the coast winds into the vineyard in the afternoon. Rated one of the top 5 vineyards in Oregon, the combination of own-rooted, high trellis mature Pommard vines and shallow, rocky, and broken uplifted basalt consistently produces intense Pinot noir with complex layers of aroma, flavor and structure. In addition to Pinot noir, there are 2 acres of Chardonnay and 2 acres of Pinot blanc. Certified Demeter Biodynamic® since 2018.

### 2021 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:** Meredith Mitchell

**AVA:** McMinnville

**SELECTIONS:** Pinot blanc

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

**AGING:** Fermented and aged in amphora (52%), neutral French oak (32%), stainless steel (16%)

**ALCOHOL | pH | TA:** 12.8% | 3.12 | 6.2

**BOTTLE DATE:** 8/26/22

**CASES PRODUCED:** 141