



TASTING NOTES from THE WINDERLEA TEAM

The only wine made on the Winderlea estate in our little “winerette” by owner and winegrower Bill Sweat showcases the beauty of 100% whole cluster wines. This vivacious wine opens with perfumed notes of dark plum, huckleberry, baking spice and porcini mushroom on the nose, leading to a palate marked by cherry cola, fennel, allspice and cherry candy. The palate is subtly lush yet balanced, reflecting firm tannins and a round 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.

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 ideal 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: Winderlea Vineyard

AVA: Dundee Hills

SELECTIONS: Coury, Pommard

HARVEST DATES: 9/6/2021

AGING: 18 months neutral French oak, 100% Whole Cluster, Partial Ferment in Amphora

ALCOHOL | pH | TA: 13% | 3.64 | 5.7

BOTTLE DATE: 3/2/23

CASES PRODUCED: 338