



2018 FAIRSING VINEYARD PINOT NOIR YAMHILL-CARLTON

VINEYARDS

Fairsing Vineyard is owned by Mike and MaryAnn McNally and is managed by Daniel Fey of Results Partners. Its located on Willakenzie soils in the Yamhill-Carlton AVA just northeast of Yamhill. It towers on very steep slopes at an elevation of 750' is planted to over 40 acres of Pinot Noir and Chardonnay. The vineyard is also both certified Salmon Safe and LIVE to guide their farming practices.

VINTAGE

This vintage was the 5th warmest growing season on record for the Willamette Valley. Moderate temperatures all spring led to early bud break and ideal growing conditions throughout the spring and summer. This put very little pressure on the vines, producing smaller and more concentrated grapes with nicely balanced chemistry at harvest time. The warm days continued into mid-September which allowed extended hang times with very ripe fruit. Yields were up and the fruit arrived in immaculate condition to the winery with little need for extensive hand sorting on the crush line.

WINEMAKING

The trio of clones for this wine were harvested from the some of the highest blocks of the vineyard on September 28th. They were sorted and destemmed into one fermentation vessel and then cold soaked for seven days. This cold soak method extracts color and supple tannins from the skins without the presence of alcohol. The tank was inoculated with a pied de cuve and was hand punched twice per day to dryness. Post fermentation soaking continued until pressing off after more than 25 days on the skins. The new wine was then settled for a week before it was gently raked by gravity to barrel. After spending 10 months resting in barrel, the wine was raked to tank and bottled in August. It should evolve wonderfully for at least 7 to 10 years.

TASTING NOTES

Dark ruby in color, this wine exhibits aromas of candied red cherry, blackberry, and clove that overlap with hints of toast and vanilla. A smooth entry flows into a generous and tantalizing structure tensioned beautifully with vibrant acidity. Exotic flavors of cherries, blueberry, cloves, and sweet tannins, that mature into a never-ending finish. Pairings: We strongly suggest a butterflied, marinated, and grilled leg of lamb.

TECHNICAL INFORMATION

ACCOLADES

94 points – Editors' Choice – Wine Enthusiast

APELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

10 months in 50% new French oak
Ermitage

ALCOHOL

14.3%

PH

3.65

PRODUCTION

50 cases

BOTTLING DATE

August 2019

RELEASE DATE

May 2020

SUGGESTED RETAIL PRICE

\$45