



2019 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

The 2019 vintage began with a mild Winter that gave way to a warm and wet Spring. Normal temperatures in late Spring led to ideal growing conditions throughout the region and continued into summer. The good weather continued into early September until cooler temps and rains slowed the ripening process. A rapid cool down in October made for tricky harvesting decisions. This was the coldest Fall that Oregon has seen since 2007 and it was a welcome change to our warmer recent vintages. Total Degree Days for McMinnville were 2253 for this classically cool vintage that required attentiveness on the sorting line.

WINEMAKING

The trio of clones for this wine were harvested from the some of the highest blocks of the vineyard on September 30th. 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 8 to 10 years.

TASTING NOTES

Vivid ruby in color, this wine exhibits aromas of red cherry, blackberry, and clove that overlap with hints of graham cracker. A smooth entry flows into ample structure tensioned beautifully with vibrant acidity. Striking flavors of cherry, blueberry, and vanilla, that mature into a never-ending finish. Pairings: We strongly suggest a butterflied, marinated, and grilled leg of lamb.

TECHNICAL INFORMATION

ACCOLADES

92 pts W.E.

APPELLATION

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

13.5%

PH

3.57

PRODUCTION

50 cases

BOTTLING DATE

August 2020

RELEASE DATE

May 2021

SUGGESTED RETAIL PRICE

\$45