



## 2019 TIMOTHY PINOT NOIR WILLAMETTE VALLEY

### 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 farmed sustainably with both Salmon Safe and LIVE certifications. Yates Conwill Vineyard is owned by Stephen Conwill and is managed by Luke Pedotti of Results Partners. Its located on Willakenzie soils in the Yamhill-Carlton AVA just west of Carlton and it shares a fence line with the famed Resonance Vineyard. Open Claim Vineyard is owned by Brett and Marnie Wall and rests in the Willamette Valley AVA near Dallas, Oregon. This 20 acre organically farmed vineyard has both Bellpine and Jory soils and is planted to both Chardonnay and Pinot Noir.

### 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 Timothy Pinot Noir is named to honor my late Father. We carefully select barrels for this blend that bring together all the great elements of the vineyards we work with. We can never tell which vineyards or which barrels will end up in the final blend of Timothy, but that's what makes wine so mysterious. This blend is always the most difficult task for us every year and yet it's also the most enjoyable. The grapes for this wine were harvested in late-September at 23 brix and were sorted, destemmed, and then cold soaked for seven days. The fermenters were inoculated with a pied de cuve and left to begin spontaneously fermenting on their own. Each was hand punched twice per day to dryness until pressing off after more than 23 days on the skins. The wine was then settled for a week before it was gently raked by gravity to barrel. This wine can be enjoyed now, but it does have aging potential and it should evolve wonderfully for at least 6 to 8 years.

### TASTING NOTES

The Timothy shows vibrant red cherry and raspberry aromas that dance with hints of cola, pie spice, and toast. A smooth entry gives way to a medium-bodied texture with well-integrated tannins that are tensioned with flavors of juicy raspberry, and vanilla.

### TECHNICAL INFORMATION

#### ACCOLADES

94 pts W.E. – Cellar Selection

#### APPELLATION

Willamette Valley

#### VINEYARDS AND CLONES

Fairsing - Wädenswil / 777 / 115

Yates Conwill - 777

Open Claim - 943

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION AND AGING

10 months in French oak

Master Coopers

#### ALCOHOL

13.5%

#### PH

3.50

#### PRODUCTION

100 cases

#### BOTTLING DATE

August 2020

#### RELEASE DATE

May 2021

#### SUGGESTED RETAIL PRICE

\$30