

Primarius

PINOT NOIR

OREGON 2019

TASTING NOTE

Red fruit, cran-raspberry and orange blossom on the nose. Bright, juicy entry. Lively, fruit-forward mid-palate and smooth finish with soft tannins and moderate length. Great food wine. Ready now or cellar for 5-8 years.

VINTAGE BACKGROUND

The Willamette Valley 2019 harvest started with a very mild winter, with virtually no snow and only one true cold snap. The spring was warm and the first half of it was fairly dry, spurring rapid shoot growth, then bloom the second week of June. A wet late spring and early summer led into a mild and humid mid and late summer. The vineyards demanded vigilance to maintain good air flow and keep the precious clusters healthy. Fruit set was moderate compared to the ample past two years. Modestly sized clusters allowed for more even ripening during such a damp, mild sugar-loading phase. Vintages like this, with a compressed harvest period, were made for ambitious, deliberate Pinot Noir producers. The wines of 2019, with their delicate tannins, bright acid and moderate alcohols (12.5%-13%) do not disappoint. The harvest yielded beautifully balanced, dark, subtle and nuanced wines.

OREGON

Primarius is produced in Dundee, Oregon, considered to be a cooler climate wine growing region, boasting a long, gentle growing season. With warm summers, mild winters and a long, often rainy springs, the Oregon's climate is particularly well matched to the early ripening Pinot Noir grape. The grapes in Oregon benefit from growing on a variety of hillside slopes and on a range of soils, created by volcanic activity and sedimentary rock.

VINEYARD SOURCES

Sunshine Mtn, Waldo Hills, Evergreen, Howell Prairie, Yamhill Valley Vineyards, Smith Farm, Whiskey Hill, Grand Oak, Yamhela

AGING

8 months in 95% French Oak,
and 5% American Oak.

VARIETAL

100% Pinot Noir

TA 5.18 g/L PH 3.68 ALC 12.82%

90 POINTS - WINE ENTHUSIAST

