

2019 PALMER CREEK VINEYARD PINOT NOIR

VINEYARD

Lynn Penner-Ash began working with Palmer Creek Vineyard with its first planting in 2000. During the beginning years of Penner-Ash Wine Cellars, Palmer Creek Vineyard owners, Janet and Larry Richards, often attended events at the winery to help pour wines for guests and share the Penner-Ash story. Our winemaking team has continued to source from this vineyard, watching it mature year after year. We are grateful for the opportunity to select specific Pinot Noir clones for our vineyard designate each vintage: 114, 777, and Pommard.



AVA	PLANTED	SOIL	ELEVATION	CERTIFICATIONS	CLONES
Eola-Amity Hills	2000	Yamhill, Woodburn	250'-300'	LIVE, Salmon Safe	114, 777, Pommard

2019 VINTAGE

The 2019 growing season started cool with small amounts of rain followed by warmer than average summer temperatures. As harvest approached, cooler fall temperatures allowed us to capture ripeness and flavor intensity in the grapes.

TASTING NOTES

Vanilla and soft red fruit intertwine with notes of dark cherry and mocha while white pepper dances in the background. Soft supple tannins on entry combine with raspberry, earl grey and a hint of oak.

ALCOHOL	BRIX	HARVESTED	TA	PH	AGING	CASES
14.2%	23.6	Sept 28 - Oct 3, 2019	5.10 g/L	3.74	10 months in 40% new French Oak	248