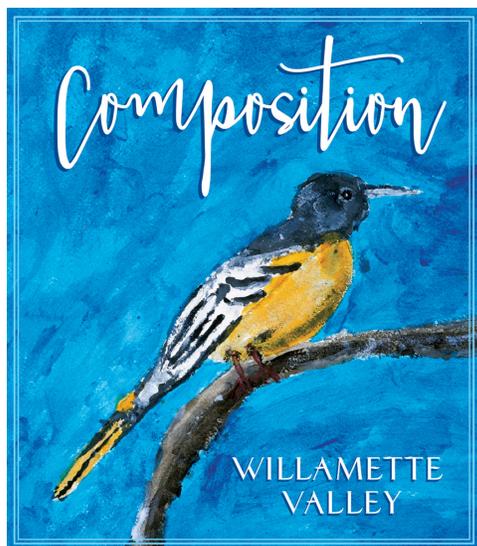


# Composition

2021 PINOT NOIR

## 2021 VINTAGE REPORT

2021 started with a reasonably warm spring, and Oregon's average temperature was higher than usual during the summer. The condition was comparable to the 2015 season. The heat dome experienced in the Pacific Northwest did not affect the vines negatively. Towards harvest, September helped to slow down the maturity and harvest fruit at a precise ripeness. Overall, it was an excellent season for the region and vineyards.



## VINEYARD NOTES

Located on the edge of the Ribbon Ridge on the south slope of the Chehalem Mountains AVA. Willakenzie sedimentary soils are present in this section of the AVA. The vineyard sits on a gorgeous ecosystem, including the livestock of birds, sheep, and a trusty collie. Dry-farmed with biodynamic preps and no synthetic chemicals, the focus is to regenerate the soil, add native plants and allow beneficial species to thrive.

The attention to detail in the vineyard is vital for fruit selection and significantly impacts the wine quality. Some outstanding Pinot Noir clones were selected for this wine, and the grapes this year were harvested on September 9th. The tonnage was split into two tanks; one had 50% of the whole cluster, and one was 100% destemmed.

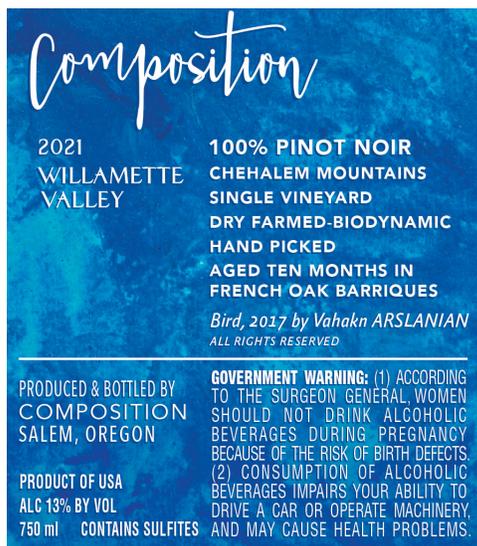
<b>Varietals:</b>	Pinot Noir
<b>Vineyard:</b>	Chehalem Mountains
<b>Exposure &amp; Elevation:</b>	Southern slope
<b>Soil:</b>	Willakenzie sedimentary soils
<b>Viticulture:</b>	Dry farmed; biodynamic

## WINE NOTES

The fermentation starts naturally with native yeast, and light pump overs are performed to facilitate a gentle extraction; later in the fermentation, a few punch downs are performed each day that will allow for extracting some fine tannins.

The wine team blends the free run and pressed wine, and patiently waits a few weeks to rack those wines into their barrels at 20% new oak from Tonnellerie Plantagnêt Nuance toast for ten months of aging. The 2021 Composition Pinot Noir was bottled the second week of September 2022.

<b>Harvest Date:</b>	September 9; hand-harvested
<b>Fermentation:</b>	Naturally in stainless steel
<b>Whole Cluster:</b>	25%
<b>Aging:</b>	10 months in 20% new French oak barrels
<b>Fining &amp; Filtration:</b>	No fining and lenticular filtration on loose pads
<b>Alcohol:</b>	13.3%
<b>pH:</b>	3.45



WILSON DANIELS   
SINCE 1978

Represented by Wilson Daniels | Napa, California | wilsondaniels.com