



2019 Pinot Noir

Vineyard:

The fruit was sourced from Andreas Vineyard, our LIVE Certified Sustainable estate vineyard in the Van Duzer Corridor sub-AVA of the Willamette Valley. Bellpine silty clay loam marine sedimentary soils and moderate slopes with southern exposure make for outstanding cool-climate winegrowing. Elevation: 650-750 feet.

Vintage:

A mild summer and cool, rainy, harvest season made 2019 reminiscent of decades past when such conditions were the norm in Oregon. Classic cool-climate flavor profiles resulted.

Winemaking:

Fruit was destemmed with minimal crushing then fermented in small bins. After pressing and malolactic fermentation, the wine was aged in 20% new French barrels for 26 months.

Tasting Notes:

Maraschino cherries and boysenberries wrapped up in oak notes of milk chocolate covered hazelnuts. Soft tannins and refreshing acidity make this an excellent food wine.

Bottling: March 30, 2022

Production: 114 cases

Alcohol: 12.9%

TA: 6.2

pH: 3.36

www.wetzelestate.com-17485 Highway 22, Dallas, Oregon

customerservice@wetzelestate.com