# KATE ARNOLD



**AVA** Willamette Valley

VARIETAL CONTENT 100% Pinot Noir

OAK REGIMEN 100% French oak; 3-7 years old

> **ELEVAGE** 11 months

**CASES PRODUCED** 2,937

> **ABV** 13.8%

SUGAR Fermented dry, no added concentrate

#### FOOD PAIRING

Garlic and herb roasted pork tenderloin with roasted mushrooms.

#### C O N T A C T

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## TASTE PROFILE

COLOR /	Lighter ruby.
aromas /	Bright cherry, sage, primrose, and fresh tobacco.
FLAVORS /	Pomegranates, cherries, cranberries, and cinnamon.
<b>STRUCTURE</b> /	Bright acidity, yet soft through mid-palate and finish.

### VINEYARD SOURCES

Elkhorn Ridge Vineyard Tukwila Vineyard Courting Hill Vineyard Daffodil Hill Vineyard

## 2019 VINTAGE REPORT

2019 started off with a mild early winter but then was followed by a cold and wet second half. The rainfall continued into the spring, but the temperatures stayed warm. The growing season was warmer than average, although it did see a few frosts during late April. June and July had near-record precipitation amounts and brought disease pressure (powdery mildew) to the valley. Most winemakers will remember the 2019 vintage for the rains in September and the temperature drop in October, which created many challenges when making harvest decisions.

The cooler vintage, along with the nightly temperatures being a bit warmer than normal, caused higher humidity levels and disease pressure throughout the Willamette Valley. Even with the humidity and possibility of disease, the vine stress was less this year (due to the rain from June and July), which led to quality fruit and a spectacular harvest.