

KATE ARNOLD

OREGON PINOT NOIR 2020



AVA
Oregon

VARIETAL CONTENT
100% Pinot Noir

OAK REGIMEN
100% neutral French oak barrels

CASES PRODUCED
4,278

ABV
13.2%

pH
3.78

TA
4.9 g/L

RESIDUAL SUGAR
Fermented dry

FOOD PAIRING
Bacon-stuffed mushrooms with
Brie or Gruyere

TASTE PROFILE

- COLOR** / Translucent ruby
- AROMAS** / Red plum, leather, pomegranate, and a hint of salinity
- FLAVORS** / Red currant, pomegranate, dried chilis, Aleppo pepper, and cranberry
- STRUCTURE** / Bright acidity in the beginning with a round mid-palate

VINEYARD SOURCES

Melrose Vineyards (Umpqua Valley) - 90%

Willamette Valley - 10%

2020 VINTAGE REPORT

This vintage started off with a bit of rain. With a heatwave in early spring during the set of the vintage's foundation, we were led to believe that it might be vintages similar to 2016. But soon enough, cooler weather broke, and it began to look like a more typical year in Oregon.

During bloom, the vineyard experienced some rain and wind that led to unexpectedly low yields. Low yields can often lead to higher quality fruit with more concentrated flavors and, ultimately, better quality wines. The summer followed with lower temperatures than what we had seen in recent years. Finally, the heat wave came, lasting through the first week of September - which is exactly what we needed.

Then came an extreme easterly wind warning in Oregon at the beginning of September with some winds measuring up to 50 mph, fueling and spreading ongoing wildfires. We faced a difficult decision of how to respond to the increased threat of smoke taint on our fruit. While many wine producers chose to prematurely harvest, we chose to wait and hope for improved weather. Our decision proved to be worthwhile in the end, as we were fortunate enough to remain mostly out of the (literal) direct line of fire and experienced no smoke taint in the tasting of our wines in December.