

KATE ARNOLD



AVA

100% Dundee Hills

VARIETAL CONTENT

100% Gamay Noir

REGIMEN

French neutral oak barrels

CASES PRODUCED

50

ABV

11.3%

pH

3.58

TA

5.7 g/L

RESIDUAL SUGAR

Fermented Dry

FOOD PAIRING

Chicken Tagine with apricots and olives or grilled salmon with dijon glaze.

CONTACT

Jean Arnold
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TASTE PROFILE

- COLOR** / Sheer garnet.
- AROMAS** / Strawberry, graphite, lavender, rosemary, slate.
- FLAVORS** / Cranberry, pie cherries, pomegranate, and cedar.
- STRUCTURE** / Silky palate, soft tannins with a smooth finish.

VINEYARD SOURCES

100% Dundee Hills AVA

50% Tukwilla Vineyard

50% Wade Vineyard

2020 VINTAGE REPORT

The foundation for this vintage was set in an early spring heat event. The elevated temperatures originally led us to believe this vintage might provide wines similar to those in 2016. But, temperatures lowered, and cooler days were followed by even cooler nights. It began to look like a much more typical kind of year for Oregon and the Willamette Valley.

During bloom, we experienced rain across the valley, leading us to anticipate lower yields. Lower yields can mean higher quality fruit with more concentrated flavors and potentially better wines. The summer followed with cooler temperatures than what we had seen in recent years, meaning that the fruit would need more hang time to achieve full ripeness. Luckily, a heatwave eventually came, lasting through the first week of September and giving us the weather we needed for harvest.

Our relief was short-lived, however, as an extreme easterly wind warning was issued for Oregon in early September. Wind speeds measured up to 50 mph, fueling and spreading ongoing wildfires throughout the entire state. The subsequent thick smoke left wine producers with a couple of options, mainly: to pick the fruit before its desired ripeness or let it hang on with hope for better weather. We chose the latter option and fortunately, appeared spared from any smoke taint issues. Our December 2020 tasting proved that we had made the right choice, as there were no effects of the smoke on the taste of the wines.