

KATE ARNOLD

WILLAMETTE VALLEY PINOT NOIR 2021



AVA
Willamette Valley

VARIETAL CONTENT
100% Pinot Noir

OAK REGIMEN
French oak barrels
3-7 years old

CASES PRODUCED
5,634

ABV
13.5%

pH
3.35

TA
6.2 g/L

RESIDUAL SUGAR
Fermented dry

FOOD PAIRING
Goat cheese, leek, and walnut tart;
French onion soup; grilled pork loin
with roasted rosemary potatoes

TASTE PROFILE

- COLOR** / Dark ruby
- AROMAS** / Black cherry, cedar, vanilla, forest floor (petrichor), blackberry, and black tea
- FLAVORS** / Marionberry, blackberry, cinnamon, pomegranate, and cigar box
- STRUCTURE** / Bright acidity in the beginning and balanced mid-palate weight

VINEYARD SOURCES

Paradis Vineyard - Willamette Valley AVA - 60%

Riverside Vineyard - McMinnville AVA - 13%

Tukwilla Vineyards - Dundee Hills AVA - 14%

Hirschy Vineyard - Yamhill-Carlton AVA - 10%

Armstrong Vineyard - Ribbon Ridge AVA - 3%

2021 VINTAGE REPORT

The spring in Oregon was generally dry, but we managed to get enough rain during bloom to thin the crop down about 20% from the normal amount. When the heat waves hit us in late June, we were concerned about the lack of moisture. Fortunately, the fruit survived, and we had little to no issue with powdery mildew.

We were looking at a high heat accumulation similar to 2015 until around September and October. We began to see cooler days and nights, leaving the acid quite intact and the pH levels low. Depending on the vineyard and appellation, we picked as we felt the fruit hit optimal ripening. Our first Pinot Noir came in on September 20th and our last pick was on October 12th.

Overall, we are excited about the 2021 vintage given that we survived nature's roller coaster and were provided with beautiful wines high in acid and full of elegance in their middle and finish.