



# 2019 VINTAGE

A relatively warm but wet Spring of 2019 resulted in budbreak near historical averages of mid-April. The early growing season was punctuated with warmer than normal temperatures with a few relatively mild frost events that didn't cause any damage. Mid vintage temperatures moderated and we experienced very few heat spikes. Even though degree-day totals were very similar to 2018, this vintage had a marked cooling in September with early rains and rapid cooling in October, creating a challenging harvest determination and creating the coolest harvest temperatures since 2017. Overall, this was a considerably cooler vintage than the previous five vintages resulting in classic Oregon Pinots.

### VINEYARD

The Héritage Reserve Estate Pinot Noir is made from a barrel selection our entire estate including Renelle's Block, Sarah Jane's Block, Abby's Block, and Tallulah's Run. Our vineyard is nestled in the Coastal Foothills of the McMinnville AVA in a secluded and protected valley that allows for the perfect combination of ripeness and vibrancy in our wines. This wine is meant to represent the spirit of the vintage from our estate. All CdT Vineyard blocks are farmed organically.

## **TECHNICAL**

Harvest Date: October 3 - 12, 2019 SRP: \$38.00

Brix @ Harvest: ~23.2 avg Alcohol %: 13.8

Tons per Acre: 2.01 Finished pH: 3.58

Cases Produced: 424 Finished TA: 5.8

#### THE HERITAGE RESERVE

ESTATE PINOT NOIR

McMinnville AVA

2019

## TASTING NOTES

The Héritage Reserve is meant to capture the expression of the oldest vines on our beautiful estate vineyard. In the glass, it shows depth and bright earthy tones and black fruit on the nose reflective of the McMinnville AVA within the larger Willamette Valley. As it opens up, spices come forward with coriander, cardamom and Indian sweet spices taking center stage. Blackberry and wild black cherry fruit blend nicely on the palate along fine tannins. Mid-palate reveals lively raspberry and bright notes contributing to a long and rich finish.